

BRUNCH MENU

SERVED DAILY 7.00 to 12.30

POACHED EGGS € 12.00

On local sourdough toast with smashed avocado
Or
Wilted spinach and soda farl
Or
Crisp pancetta with rosemary focaccia
Served with herbal Hollandaise
(1-wheat,rye,oat,3,4,6,7,9,10,12)

SMOKED SALMON SCRAMBLED EGGS € 12.00

Locally smoked with apple & rose petals
On toasted grain bread
(1-wheat,rye,3,4,6,7,10,12)

LOCAL BREADS & PASTRIES Reg € 9,50 | Lg € 14,50

Fresh produce from the Mudbakery and the Bretzel Bakery
Handmade butter and Hilda's harvest preserve
(1-wheat,3,6,7,8-walnuts,12)Vegetarian – optional Vegan

OVERNIGHT OATS € 8.50

Chilled with oat milk and blue berries
Lin seed granola, vanilla seed, maple syrup
(1-oat,8-variety) Vegan

PEANUT BUTTER ACAI BOWL € 9.50

Homemade fruit acai berry puree and peanut butter
Cocoa nibs, coconut chips and sliced fruit
(5,6) Vegan

STICKY DATE PANCAKES € 10.50

Butterscotch, honeycomb crumble
(1-wheat,3,7,12) Vegetarian
Add on *crispy pancetta* € 2.50 (12)

BREAKFAST BAB € 9.50

Andarl Farm sausages and cured back bacon
Baby gem, hash browns and aioli
(1-wheat,3,6,7,9,10,11,12)

WALNUT & BANANA BREAD € 6.50

Mascarpone and berry compote
(1-wheat,3,6,7,8-walnuts,12) Vegetarian

THREE EGG OMELETTE € 11.00

Green local vegetables and pumpkin seeds
Micro local leaf salad, focaccia fingers
(1-wheat&oat,3,6,7,10,11,12) Vegetarian
Add on *crispy pancetta* € 2.50 (12)

COCONUT PORRIDGE € 7.00

Jumbo oats soaked in coconut
Ceylon cinnamon and fresh berries, chia seeds
(1-oat) Vegan

SPICED BEANS € 12.00

Homemade baked beans
Pangrattato & goats cheese crumble
Toasted sourdough and poached eggs
(1-wheat,rye,3,6,7,9,10,12) Vegetarian – optional Vegan

THE ONE BREAKFAST € 13.00

Two fried eggs with Andarl Farm bacon, puddings and sausages
Tomato, portobello, seared potatoes & caramelized onions
(1-wheat,oat,3,6,7,9,10,12)

FRIED DUCK SAUSAGES € 12.00

Seared potatoes
Apple & chilli, Highbank cider glaze
(1-wheat,3,6,7,9,10,12)

DUBLIN ONE BRUNCH FOR THE SENSES € 17.00

Fresh health juice shot
Overnight oats & crunchy granola
Poached egg on a thick batch loaf slice
With pancetta, smoked salmon or crushed avocado
Toasted walnut & banana bread with Hilda's jam and handmade butter
(1-wheat,oat,rye,3,4,6,7,8-walnut,9,10,12)

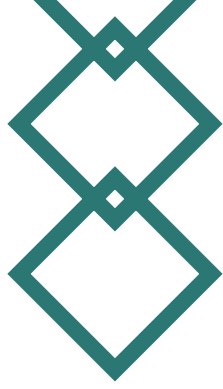
All Brunches served with a percolated coffee or tea of your choice

All our beef, chicken and pork is of Irish origin unless stated otherwise. Whilst every care is taken to ensure our dishes do not contain allergens other than listed for each dish, traces may be present due to the nature of our kitchens and operations.

Please inform your server if you suffer from any food allergy or have other dietary requirements.

1-Cereals cont. Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs

botanical





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