

Brunch Menu

Served daily 7am to 11.30am

SAMPLE MENU

€I5pp

Please select one of the below options



ONE AVO SMASH

Avocado, poached egg & hollandaise on sourdough (**Contains** 1-wheat,6,7,10,12) - **vegetarian**)

ONE ROYALE

Smoked Salmon, poached egg & hollandaise on sourdough (Contains 1-wheat.4,6,7,10,12)

ONE PANCETTA

Crisp bacon, poached egg & hollandaise on sourdough (Contains 1-wheat,6,7,10,12)

OVERNIGHT OATS

Chilled with oat milk and blue berries Apple & cinnamon granola, vanilla seed, maple syrup Creamy yoghurt pot with berry compote

(Contains 1-oat,8-variety) - vegetarian & vegan optional)

STICKY PANCAKES

Butterscotch, berries and orange crème fraîche Toasted almond

(Contains 1-wheat, 3, 7, 8-almond, 12) - vegetarian)

BREAKFAST BAP

Andarl Farm sausages and cured back rashers Fried egg, baby gem, mayonnaise Crisp potato cubes and relish (**Contains** 1-wheat,3,6,7,9,10,11,12)

CHORIZO & POTATO HASH

Salsa brava and toasted sourdough Fried egg

(Contains 1-wheat, 3, 6, 10, 12)

COCONUT PORRIDGE

Jumbo oats soaked in coconut milk Ceylon cinnamon and fresh berries, chia seeds Creamy yoghurt pot with berry compote (Contains 1-oat) - vegetarian & vegan optional)

WILD & PORTOBELLO MUSHROOMS

Crispy kale, tarragon and truffle oil on sourdough (Contains 1-wheat,6,12) - vegetarian)

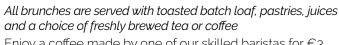
THE ONE BREAKFAST

Two fried eggs with Andarl Farm bacon, puddings and sausages Tomato, portobello, crispy potatoes & spiced beans (Contains 1-wheat,oat,3,6,7,9,10,12)

DUBLIN ONE BRUNCH FOR THE SENSES €5 Supplement

Overnight oats & crunchy granola Poached egg on a thick batch loaf slice Choose from pancetta, smoked salmon or crushed avocado Energizing detox juice shot

(Contains 1-wheat,oat,rye,3,4,6,7,8-walnut,9,10,12)



Enjoy a coffee made by one of our skilled baristas for €3 with your brunch Americano, cappuccino, latte, flat white and mocha's all available.



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 other dietary requirements.

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

botanical

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