To start:

Freshly brewed tea or coffee (herbal teas available) & our 2-tier breakfast

Our tiered continental breakfast includes a selection of breads, pastry, fruit, yoghurt parfait, smoothie of the day and a few little twists. (1*,3,4,7*,8,9)

Please note due to variety, allergens present may vary.

If you have allergies, it's always best to check and we will gladly help.

To set you up for the days adventure:

Blueberry Buttermilk Pancakes (1,3,7,8)

Fresh raspberries, maple syrup, toasted almonds, lemon cream

Eggs Florentine (1*,3,7*)

Wilted spinach, two poached eggs, grilled sourdough, hollandaise sauce

Full Irish Breakfast (1*,3*,7*)

Loughnane's pork and apple sausage, dry cured rashers, black pudding, poached eggs, portobello mushroom, tomato relish, grilled sourdough focaccia

Eggs Benedict (1*,3,7)

In house honey baked ham on grilled sourdough with poached eggs and hollandaise sauce

Avocado & Eggs (1*,3,9,11)

Smashed avocado on grilled focaccia with poached eggs, roast vine tomatoes, pomegranate, and toasted seeds

Eggs Royale (1*,3,4,7)

Oak smoked salmon, grilled sourdough, poached eggs, hollandaise sauce

Full Vegan Breakfast (1*)

Avocado and pomegranate on grilled sourdough focaccia, wilted spinach, braised portobello mushroom, smoky beans and roast vine tomatoes

Gluten Free Bread Available



Good morning!

We hope you slept well and have a great start to your day with our breakfast. For in house residents, the full menu is complementary.

We like supporting local and Irish as best we can, with a focus on home baking, traditional hearty breakfasts, and some healthy options as well.

Allergens:

 1 = Gluten
 2 = Crustacean
 3 = Eggs

 4 = Fish
 5 = Peanuts
 6 = Soyabeans

 7 = Milk
 8 = Nuts
 9 = Celery

10 = Mustard 11 = Sesame seeds

12 = Sulphites 13 = Lupin 14 = Molluscs