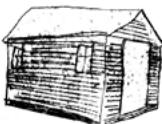


# Breakfast



February

## Winter Drinks Specials

Hurst Botanicals fiery ginger kombucha 6.0

Hot orange, ginger + turmeric 6.0

Apple + blackcurrant juice 5.0

*\*\* We are happy to change our dishes to be  
gluten or dairy free. Please ask your server  
and advise us of any allergies \*\**

*A service charge of 12% is added to all tables  
of 4 or more*

|   |      |
|---|------|
| Oat granola, pear compote, Greek yoghurt, maple syrup (2,7,10,14)                             | 7.5  |
| <i>Add tahini (12) or peanut butter (11)</i>  | +1.5 |
| Buttermilk + orange pancakes, berry compote, vanilla mascarpone, honey (2,4,7)                | 13.0 |
| Gubbeen chorizo hash, poached eggs, chipotle aioli, sourdough (2,4,7,9,14)                    | 18.0 |
| Charred halloumi, avocado, poached eggs, hazelnut pesto, soda bread (2,4,7,10,14)             | 17.0 |
| Sesame + cabbage rosti, kimchi aioli, spinach, fried eggs (3,4,5,9,12,13,14)                  | 16.0 |
| Honey glazed ham, poached eggs, wild mushroom, chimichurri, toast (1,2,4,7,9,1,4)             | 17.5 |
| Vegan fry – roast tomato, potato, wild mushroom, avocado, relish, spinach, sourdough (2,9,14) | 15.5 |
| Free range poached eggs w/ toasted sourdough + house tomato relish (2,4,7,9,14)               | 9.0  |
| <i>Add on: Halloumi (7)</i>   | 4.0  |
| <i>Bacon (14)</i>   | 4.0  |
| <i>Black pudding (2,14)</i>   | 4.0  |

1.celery 2.cereals containing gluten 3.crustaceans 4.eggs 5.fish 6.lupin 7.milk 8.mollusc 9.mustard 10.nuts 11.peanuts 12.sesame seeds 13.soya 14.sulphur dioxide