# BRUNCH <br> Sat \& Sun Open to 3pm 

## * Bacon \& Eggs Benedict

Crispy Bacon, Poached Eggs \& Hollandaise Sauce on Toasted Sourdough served with Rustic Potatoes (Available GF) (Allergens 1,3,7)

* Eggs Royale

Smoked Salmon, Avocado, Poached Eggs \& Hollandaise Sauce on Toasted Sourdough served with Rustic Potatoes
(Available GF) (Allergens 1,2,3,4,7,12)
$€ 13.50$

* Avocado Bruschetta

Smashed Avocado, Poached Eggs \& Hollandaise Sauce on Toasted Sourdough served with Rustic Potatoes (V) (Available GF) (Allergens 1,3,6,7,12)

## * French Toast

French Toast with Crispy Bacon, Maple Syrup \& Strawberries dusted with Cinnamon Sugar (Allergens 1,3,7)

* Mexican Chicken Wrap

Mexican Fried Chicken with Salsa, Guacamole, Spicy Mayo \& Rocket in a Wrap served with Rustic Potatoes (Allergens 1,3,6,7,12)

* Grilled Halloumi Wrap

Grilled Halloumi, Avocado, Tomato \& Rocket in a Wrap served with Rustic Potatoes (V) (Allergens $1,7,12$ ) $€ \mathbf{1 2 . 5 0}$

* Chorizo Hash

Chorizo Ristra, Roast Red Peppers \& Rustic Potato Hash topped with a Fried Egg (GF) (Allergens 3,6,12)

* Goat's Cheese Focaccia

Grilled Goat's Cheese on Focaccia with Roast Peppers, Figs \& a bed of Rocket (Allergens 1,3,6,7)

* Deluxe Combo Sandwich

Craft Beer Brined Turkey, Smoked Bacon, Cranberry Sauce, Swiss Cheese \& Mustard on Toasted Focaccia (Allergens 1,7,10)

## BRUNCH COCKTAILS

* Mimosa

Prosecco topped with Orange Juice
$€ 7.90$

- Aperol Spritz


## List of Allergens

1 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 Lupin, 14 Molluscs

Aperol \& Prosecco with Soda Water $€ 8.50$

## TAPAS

Everyday 12pm-1.30am

* Cheese Board

A Selection of Three Cheeses served with Quince Jelly \& a Rustic Baguette.
Ask Server for Cheeses Available (V) (Available GF) (Allergens 1,3,7,11)
€16.50

## * Meat Board <br> - Combo

Herb Galet, Chorizo Ristra, Costa Serrano \& Spiced Beef served with a Rustic
Baguette (Available GF) (Allergens 1,3,7,11)
$€ 17.70$

> A Selection of Two Meats \& Two Cheeses served with Quince Jelly \& a Rustic
> Baguette (Available GF) (Allergens 1,3,7,11)
> $€ 18.70$

## * Chicken Liver and Brandy Pâté

Served with Toasted Crostini's and Quince Jelly (Available GF) (Allergens 1,7)

## * Hummus

Served with a Rustic Baguette (V) (Available GF) (Allergens 1) €6.90

* Marinated Mozzarella \& Pesto Crostini

Toasted Crostini's topped with Garden Pea \& Basil Pesto almond, Marinated
Mozzarella \& Sundried Tomatoes (V) (Available GF) (Allergens 1,7,8,12) E $\sim € 9.10$

* Pan Con Tomato

Crushed Tomato, Garlic \& Olive Oil on Toasted Crostini's
(V) (Available GF) (Allergens 1,12)

Olives $€ 3.50$ / Toasted Almonds $(3,8) € 3.80 /$ GF Bread $€ 2.20$

## DESSERTS

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* Carrot Cake (GF) (Allergens , 3,7,8,12)
* Coffee \& Walnut Cake (Allergens 1,3,6,7,8)

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* Double Chocolate Brownie with Butterscotch Sauce \& Whipped Cream \(€ 7.00\) (GF) (Allergens 3,7,8)
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