# Brunch

<table>
<thead>
<tr>
<th></th>
<th>Price</th>
<th>Includes</th>
<th>Minimum</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Price</strong></td>
<td>€21 per person</td>
<td>All of the below</td>
<td>6</td>
</tr>
<tr>
<td><strong>A Few Bites</strong></td>
<td></td>
<td>(Served family style on sharing platters)</td>
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<tr>
<td>French Toast</td>
<td></td>
<td>Maple syrup, toasted pistachios, seasonal fruits</td>
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<tr>
<td>Eggs Benny</td>
<td></td>
<td>English muffin, slow cooked egg, hollandaise with liver ham or smoked salmon</td>
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<tr>
<td>Mashed Avocado</td>
<td>V</td>
<td>Sourdough crispy bread, tahini, toasted sesame, coriander, lime</td>
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</tr>
<tr>
<td>Spiced Chia Pot</td>
<td>V</td>
<td>Dried nut flakes, goji berries, farm yogurt, agave syrup</td>
<td></td>
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<tr>
<td>Overnight Oats</td>
<td>VG</td>
<td>Coconut, cardamom, seasonal berries</td>
<td></td>
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</tbody>
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## Healthy Start

(Served family style on sharing platters)

### Grilled Vegetables on Toast
Chickpea hummus, garden cress, lime

### Toasted Granola
Honey, buckwheat, coconut yogurt, banana

### Coconut Chia Pot
Coconut flakes, goji berries, coconut yogurt, agave syrup

### Seasonal Fruit Bowl
Crushed dried fruits

### Carrot Cake
Lemon glazing

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## Drinks

### Jug of Juice
€18
Orange, Apple, Carrot

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## Cocktails

### Classic Bloody Mary
Ketel One vodka, spicy mix, lemon, tomato, celery

### Seasonal Bloody Mary
Rum, orange, carrot, ginger, lime

### Mimosa
Prosecco, fresh orange juice, bitters

### Seasonal Mimosa
Prosecco, homemade peach sorbet, bitters

### Espresso Martini
Ketel One vodka, Fair Trade Liqueur, espresso, agave

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**Vegetarian V  Vegan VG**
Includes VAT at 9%

*Please advise your server if you have any allergies or require information on the ingredients used in our dishes.*

*Please note that all menus are subject to seasonal change.*