

BRUNCH

12 TO 3 PM SAT & SUN

Start with Bubbles!

Mimosa | Bellini | Prosecco

AVO TOAST & POACHED EGGS €13.50
smashed avocado, Grantstown tomatoes,
chilli oil, fresh chilli, sourdough (gfa)
(Chef recommends crispy bacon €1.50)

AMERICAN NUTELLA PANCAKES €12.50
nutella, berries & cream

AMERICAN BACON PANCAKES €12.95
crispy Crowe Farm bacon, maple syrup

WILD MUSHROOM TOAST €12.50
in a herb & cream sauce, crispy pancetta (gfa)
(add poached egg €1.75)

BLACK PUDDING HASH €14.95
spicy sausage, Fried eggs, tarragon
mushrooms, onion & baby potatoes

SOUTHERN FRIED CHICKEN WAFFLE €15.95
our signature southern fried chicken, siracha mayo,
smashed avocado, jalapeno, pico de gallo

YOLKY BREAKFAST BURGER & FRIES €16.95
6oz Tom Kearney beef burger, Crowe Farm bacon,
fried egg, siracha mayo, rocket, tomato, cheese

ULTIMATE CHILLI BEEF NACHOS €15.75
Tortilla chips, beer cheese, spicy chilli beef,
sour cream, guacamole, pico de gallo (gfa)
vegetarian option (€14.50)

*add cajun potatoes €3.50 / Fries €4.50
or why not try our chorizo fries?*

Weekend Bottomless Brunch!

*Enjoy bottomless prosecco, mimosa's or bellini's
€24.50.*

House rules: 1.5 hrs / does not include food price (paid separately)
Must include a brunch item, pizza, pasta, burger or salad !

STARTERS

CRISPY CALAMARI FRITTI €12.95
with homemade chorizo aioli

TIGER PRAWNS IN NDUJA BUTTER €12.95
lemon, garlic, herbs & homemade crusty bread (gfa)

SPICY CHICKEN WINGS €10.50 / €15.95
Cashel blue cheese dip, celery salt (gf)

HOUSE GARLIC FLATBREAD €7.95 / €9.95
add mozzarella cheese €1.75

PASTA

TOM KEARNEY'S BEEF SHIN RAGU €19.50
slow cooked beef, rigatoni pasta, parmesan

WILD MUSHROOM TAGLIATELLE €18.95
parmesan, truffle oil, cream, rocket
(add chicken €2 or bacon €1.50)

SALAD

CAJUN MARINATED CHICKEN CAESAR €15.50
parmesan, bacon, croutons, caesar dressing (gfa) (anchovies)

*UPGRADE YOUR
FRIES*

REAL BURGERS & FRIES

OUR CLASSIC CHEESEBURGER €16.95
6 oz Tom Kearney Beef Burger, homemade burger sauce, onion,
pickle, lettuce (add bacon €1.50)

DIRT BIRD SOUTHERN FRIED CHICKEN €17.50
house slaw, ranch sauce, buffalo sauce, lettuce

THE BURZZA! ITS A BURGER IN A PIZZA €17.50
6 oz beef burger, mozzarella, pepperoni, pizza sauce

*Double Up your beef for €3.25
Go low carb, in a lettuce wrap !
GF buns available*

12" WOODFIRED PIZZA

MARGHERITA €13.95
pizza sauce, mozzarella, basil, olive oil

PRIMAVERA €17.50
Serrano ham, Grantstown tomatoes, rocket,
margherita base

DIAVOLA €17.95
Spicy nduja, pepperoni, soppressata,
margherita base

FUNGHI €17.50
Ham & mushroom, margherita base

HAWAIIAN €17.50
roast ham, pineapple chutney, margherita base

HEY PESTO €17.95
bacon, chicken, pesto, margherita base

VEGETARIAN DELIGHT €17.95
courgette, roast peppers, sundried tomatoes,
olives, aubergine, margherita base

PARMA €17.95
crispy parma ham, basil pesto,
cherry tomatoes, margherita base

SMOKY BBQ €18.50
BBQ sauce base, chicken, pulled pork, sweetcorn,
red onion, peppers (calzone available)

SPICY MEATZZA €18.50
margherita base, bacon, Neapolitan sausage,
spicy nduja, spicy pepperoni, basil

CASHEL BLUE BIANCA €18.50
nduja, salami, cashel blue cheese, bacon, mozzarella

NEAPOLITAN BIANCA €17.95
mozzarella, pepperoni, crispy bacon, sundried
tomato (calzone available)

Create your own, 2 toppings €17.50

*10" Gluten Free Bases available
price is the same as above*

SIDES & FRIES

LOADED CHORIZO FRIES €9.50
chipotle mayo, jalapeno, cheddar, spring onion

TRUFFLE MAYO & PARMESAN FRIES €7.50

HOUSE PESTO & PARMESAN FRIES €7.50

REGULAR FRIES €4.50

ONION RINGS €5.50

DIPS

Truffle mayo, blue cheese, garlic & thyme,
BBQ sauce, garlic & tomato, chipotle mayo €2

DESSERTS

CHOCOLATE BROWNIE €8.50
salted caramel, chocolate sauce & ice cream

LEMON CURD CHEESECAKE €8.50
with blueberry compote & candied lemon

TIRAMISU €8.50
cream, mascarpone, coffee, tia maria,
chocolate, lady finger sponges

MINI DOUGHNUTS €7.75
6 mini salted caramel doughnuts
or
6 hazelnut & chocolate doughnuts

NUTELLA PIZZA 8" €11.50
(this takes 15 minutes,
so its a good idea to order ahead)

BOTTLED BEERS & CIDER

Whiplash Pilsner Pint €6.50
Heineken Bottle €5.95 / Heineken 00 €5.95
Moretti Bottle €5.95
Guinness Can €5.95
Dungarvan Mine Head (Pale Ale) €6.75
Dungarvan Copper Coast (Red Ale) €6.75
Koppaberg strawberry & lime €6.75
Bulmers cider €6.75 / Legacy Cider €6.75

PROSECCO

GLASS GLERA FRIZZANTE PROSECCO €9.50
GLERA FRIZZANTE PROSECCO 750ML €32.50

WHITE WINE

DOMUS VINI PINOT GRIGIO ITALY (CASK)
175ml €8.50 | 500ml €20 | 750ml €29.50

**CHRISTOPHE COQUARD SAUVIGNON BLANC,
LANGUEDOC, FRANCE (CASK)**
175ml €8.95 | 500ml €23 | 750ml €33

RED WINE

BARBARIANS MALBEC, ARGENTINA (CASK)
175ml €8.95 | 500ml €23 | 750ml €33

VINI STOCCO MERLOT, ITALY (CASK)
175ml €8.50 | 500ml €23 | 750ml €29.50

**BERNARDO FARINA CASTILLE Y LEON
TEMPRANILLO, SPAIN (CASK)**
175ml €8.95 | 500ml €23 | 750ml €32.50

EXTENDED WINE LIST AVAILABLE ON REQUEST

WINELAB CASK WINES

(Supplied by glass, carafe or sustainable bottle)
Winelab Wines are a new eco-friendly cask method of
storing and providing wines, with 95% less packaging than
bottled wine. Sourced directly from winemakers and put
in temperature controlled casks at the winery, many are
organic & all are vegan friendly.

COCKTAILS

APEROL SPRITZ €10.50
Aperol, prosecco, soda water

PASSIONFRUIT SPRITZ €9.95
Passoa, vanilla, prosecco

MIMOSA €9.95
Prosecco, orange juice

FRENCH MARTINI €12
Absolut vanilla vodka, chambord, raspberry,
pineapple juice & lemon

PORNSTAR MARTINI €12
Absolut Vanilla Vodka, Passoa liqueur,
passion fruit syrup,
pineapple juice & lemon

CARAMEL MARTINI €12
Absolut Vodka, Muldoons Liqueur,
Caramel syrup, Nespresso

MARGARITA €12.50
cointreau, tequila, lime juice, salt rim

WHISKEY SOUR €12.50
bulleit bourbon, angostura bitters, egg whites

AMARETTO SOUR €12.50
Disaronno, sugar, lemon,
egg whites, bitters

SEX ON THE BEACH €12.50
Absolut vodka, peach schnapps,
orange juice & cranberry juice, grenadine

PINEAPPLE BLUSH €12
Vodka, lemongrass syrup, lemon,
pineapple & magic