



THE
· BRASSERIE ·

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BRUNCH MENU

SERVED MONDAY TO SATURDAY 10.30AM – 12.30PM

PANCAKES <i>Chocolate sauce and fresh berries</i> (1-wheat,3,6,7,8-hazelnut,12)	8.00	CHORIZO HASH POTATOES 12.00 <i>Breagh Valley meats, Macroom buffalo mozzarella, pepper relish</i> (1-oats,barley,3,6,7,12)
TOASTED BRIOCHE <i>Whipped double cream, Mileeven honey, Toasted pecan nuts and banana chips</i> (1-wheat,3,7,8-hazelnuts,pecans,12)	6.00	EGGS AND BACON 12.00 <i>Andarl farm bacon, fried free range eggs, fresh rocket and cherry tomato confit</i> (1-wheat,3,6,7,12)
FRESHLY BAKED FRUIT SCONES <i>Clotted cream and berry jam</i> (1-wheat,3,7,12)	5.50	MUSHROOM CONFIT AND VEGAN FETA 11.00 <i>Flat mushroom confit, baked with vegan feta cheese, sautéed baby potatoes and tomato coulis</i> (1-wheat,6,12)
GOATSBRIDGE SMOKED TROUT <i>Local smoked trout, seared soda farl and creamy scrambled egg</i> (1-wheat,3,7,12)	11.00	
EGGS BENEDICT 12.00 <i>Poached eggs, crisp pancetta and avocado on a toasted sour dough, Hollandaise sauce</i> (1-wheat,3,6,7,12)		

*During busy service periods please allow
5-10 minutes for your order to be cooked.*

*Please advise our team members of any dietary
requirements you might have. Please note all
food is prepared in a busy kitchen environment
where we handle a variety of potentially allergenic
ingredients.*

*1-Cereals cont. 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-Lupins, 14-Molluscs*

