

Breakfast Menu

Continental Selection

Cereal

Cornflakes, Rice Krispies,
Muesli, Weetabix, Bran Flakes, Coco Pops
(Gluten-free cereals available)
(1A, 1B, 1D, 1E, 1F, 3, 10)

Fresh Fruit

Selection of Yoghurts (4)
Granola (1F,3A)
Fruit salad, pineapple, watermelon, selection
of whole fruits.

Selection of Cold Meats and Cheeses

Chorizo, Salami, Parma Ham
Manchego, Smoked Applewood, Brie (4)

Vegan

Cereals

Cornflakes, Rice Krispies, Muesli, Weetabix,
Bran Flakes, Coco Pops
(Gluten-free cereals available)
1A, 1B, 1D, 1E, 1F, 3, 10

Fresh Fruit

Soya Yoghurts (10)
Granola (1F,3A)
Fruit salad, pineapple, watermelon,
selection of whole fruits

Selection of cheeses

Vegan Cheese 3A, 10

Hot Breakfast

Buffet

Bacon (13)
Pork Sausages (1A,13)
Gluten- Free Pork Sausages (13)
Black and White Pudding (1A,1E,1F,13)
Hash Browns, Fried Mushrooms
Roasted Tomatoes, Baked Beans

Fresh Egg Selection

Boiled (7)
Poached (7,13)
Scrambled (7,4)
Fried (7)
Vegetarian Omelette (7)

Irish Oats Porridge

Made with water (1A, 1F)

Vegan

Vegan Sausages (1A,1E,10,13)
Hash Browns,
Fried Mushrooms,
Roast Tomato
Baked Beans

Hummus and Avocado (3C,3H,4,11)
on Sourdough Toast (1A)

Irish Oats Porridge (1A,1F)

Made with soya milk (10)

Something to Drink

Fruit Juices

Chilled Orange, Cranberry, Apple
Homemade Juice of the Day

Milk

Low fat (4)
Coconut (10) Almond (3A) Soya (10) Oat
(1F)

Freshly Brewed Coffee and Tea

Espresso, Americano, Cappuccino, Latte, Mocha,
Hot Chocolate, Irish Breakfast Tea and selection
of Herbal Teas

Freshly Baked Goods

Pastries

Buttery Croissants (1A,4,7)
Selection of Danish (1A,4,7)
Sourdough Bread (1A)
Brown Soda Bread (1A,4)

Vegan

Chocolate and Hazelnut Pastry (1A,1F,3B,10,14)
Vegan Croissant (1A, 1F, 3B, 10, 14)

Full Irish Breakfast €18.00

Vegan Full Irish Breakfast €18.00

Weekday 7:00am – 10:30am

Weekend 7:00am – 11:00am

Gluten-Free breakfast options available

Please ask your server

ALLERGENS:

1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut I- Pine nuts), 4 Milk 5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp, E- prawn), 6 Mollusk, (A-Clams, B-Oysters, C-Mussels, D-Scallops, E-Cockles, F- Squid), 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur dioxide & sulfites, 14

Lupin