

Breakfast Menu

(Served from 7.00am to 10.00am)

Selection of Breakfast Cereals (1abc,7,8)

Choose from:

Rice Krispies, Coco Pops, Frosties, Wholegrain Krispies

Chef Ryan's Granola Pot (1abc,7,8)

Layers of toasted granola, natural yogurt & raspberries

Homemade Hearty Porridge (1abc,7)

Served with wild berry compote

American Style Pancakes (1abc,6,7,8)

Served with Nutella & maple syrup with an icing sugar dusting

From Our Bakery (1abc,6,7,8)

Freshly Baked Croissants and Assorted Pastries, Homemade Brown Soda Bread

Traditional Irish Breakfast (1abc,3,7,12)

Crispy Limerick Bacon, Award winning Tournafulla Pork sausages, grilled Tomato, Tournafulla black & white pudding, Mushrooms, Sautéed potatoes, free range Eggs cooked to your liking.

Mini Traditional Breakfast (1abc,3,7,12)

One of each of the above.

Vegetarian Breakfast (3,7)

Two Fried Eggs, Grilled Tomato, Mushrooms, sautéed potatoes & Beans

Avocado Smash (1abc,3,7)

Mashed avocado with lime & coriander served on homemade toasted soda bread with poached eggs & black pudding

Parcel of Smoked Salmon & Scrambled Egg (1abc,3,4,7)

Toasted croute

Classic Eggs Benedict (1abc,3,7,12)

Two poached eggs, Baked Limerick Ham, & Hollandaise served on English muffin

**All of the above served with
Freshly Brewed Bewleys tea or coffee
Or Orange, Apple and cranberry juice**

Allergen Index

1. Cereals containing Gluten – 1a Wheat – 1b Oats – 1c Barley – 1d Rye
2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybean 7. Milk
8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12 Sulphur Dioxide/Sulphites
13. Lupin 14. Molluscs

“although all due care is taken during meal preparation, Cross contamination risks are possible”

Please ask your server if you require any additional information on food allergens.