

Breakfast Menu

Irish Breakfast

Sausage, Bacon, Black Pudding, Hashbrown, Shimeji Mushrooms, Tomato,
Poached Eggs

Vegetarian Breakfast

Chickpeas with Red Pepper & Tomato Sauce, Shimeji Mushrooms, Hashbrown,
Tomato, Kale & Spinach, Poached Eggs

Eggs Benedict

Toasted Muffin, Roasted Ham, Hollandaise Sauce with Sumac, Poached Eggs

Eggs Royale

Toasted Muffin, Smoked Salmon, Hollandaise Sauce with Sumac, Poached Eggs

Eggs Florentine

Toasted Muffin, Kale & Spinach, Poached Eggs,
Hollandaise Sauce with Sumac

Vanilla Oat Pancakes

Berry Compote, Whipped Cream, Orchard Syrup

Irish Porridge

Burren Honey & Whisky-Soaked Golden Raisins

Please help yourself from our cold buffet

Organic Solaris Teas: Black Assam; Earl Grey; Green, Chamomile; Peppermint,
Gregans Tea (Chamomile, Fennel, Cinnamon, Lemon Verbena, Rose, Lavender)

Where possible we source as much of our produce as possible from the local area.

Bacon comes from Pat O'Connor's of Limerick.

Sausages come from McCarthy's of Kanturk

Black pudding comes from Inch House, Tipperary.

The hen's eggs are free range from Corrib Farm.

The ham is from Pat O'Connor's of Limerick and cooked and glazed in-house.

The Orchard Syrup is organic from Highbank Orchards in Kilkenny.

Our jams, marmalade & chutneys are made by our Chefs.

The cheese is a selection of Irish artisanal producers.

The organic Smoked Salmon is from Connemara Smokehouse in Galway.

The Teas are organic and blended by Solaris Botanicals in Galway.

The Coffee is Roasted in the Burren by Anam Coffee.

Brown Treacle, Banana & Soda Breads are made in house.

The Honey is organic from Frank Benson's Hives in Ballyvaughan.

Irish Charcuterie is from Gubbeen Farmhouse.

The allergen menu is available upon request.