



THE VANILLA POD

ALL DAY BRUNCH

Homemade Fruit / Pear & Almond Scone	(1A, 2, 3, 4)	€4.50
Croissant / Almond Croissant / Pain Au Chocolat	(1A, 2, 3, 4)	€4.50
Very Berry Smoothie	(2)	€5.50
Homemade Granola – Citrus Greek Yoghurt, Strawberries, Organic Maple Syrup	(2, 4A, 4C, 4T)	€11.50
Berry Acai Bowl – House Granola, Soya Yoghurt, Banana, Chai Jam, Roast Cocoa Hazelnut Crumb, Peanut Butter, Coconut Chunks	(4B, 4C, 4T, 9, 10, 12)	€11.50
Organic GF Porridge – With Berry Compote, Almonds & Honey	(2, 4A, T)	€9.90
Overnight Oats Special – Oats Soaked in Apple Juice With Blueberry Compote, Greek Yoghurt, Honey & Almond Butter, Raspberries, Toasted Pistachios	(2, 4A, 4F, 4T)	€10.50
Organic GF Porridge – With Peanut Mascarpone, Berry Compote, Char-grilled Pineapple, Lime Infused Maple Syrup, Toasted Almonds, Cinnamon Sugar	(2, 3, 4A, 4T, 10)	€9.90

EGGS

Free Range Eggs & Toast	€8.90
Choose from Poached (3), Fried (3) or Scrambled (2, 3) + €1.50 on White Loaf (1A, 1B, 1E, 1F, 9) Or Spelt Bread (1A, 1B, 1E, 12, 14)	
Add Bacon (13) + €3.90 Add Sausage (1F, 13) + €3.90	
Add Chilli Avocado + €4.00 Add Smoked Salmon (8) + €5.00	
Benedict – Poached Eggs, Breakfast Muffin, Crispy Bacon, Hollandaise Sauce (1A, 2, 3, 4T, 9, 13)	€15.90
Add Spinach (2) + €3.00 Add Sausage (1F, 13) + €3.90	
Potted Smoked Salmon – With Crème Fraîche, Sourdough Crumpet, Poached Eggs, Hollandaise Sauce, Shallot, Caper, Tomato Herb Dressing, Watercress (1A, 2, 3, 4T, 8, 9, 13)	€17.90
Breakfast Bap – Crispy Bacon, Granby Sausage, Fried Egg, Buttered Waterford Blaa, Tomato Relish, Fries (1A, 2, 3, 4T, 13)	€16.90
Warm Herb Potato Salad – With Black Pudding, Bacon Lardons, Herb Baby Potatoes, Poached Egg, Red Pepper, Parmesan, Lemon Oil (1F, 2, 3, 4T)	€17.90
Smashed Chilli Avocado – With White Loaf, Grilled Halloumi, Pico de Gallo, Savoury Granola, Rocket, Peanut, Chilli & Cashew Dressing With a Choice of Poached or Fried Eggs (1A, 2, 3, 4A, 4B, 4C 4T, 9, 12, 14)	€17.50
Add Bacon (13) + €3.90 Add Smoked Salmon (8) + €5.00	
VP Full Breakfast – With Fried Egg, Granby Sausage, Bacon, Black & White Pudding, Roast Tomato, Potato Hash, Mushroom & Toast (1A, 1F, 2, 3, 13)	€16.90

PANCAKES OR FRENCH TOAST

Buttermilk Pancakes or Brioche French Toast With:

– Crispy Streaky Bacon , Caramel Miso, Banana & Maple Mascarpone, Candied Pecan Crumb, Maple Syrup (1A, 2, 3, 4D, 4T)	€15.90
– Peanut Mascarpone , Berry Compote, Char-grilled Pineapple, Toasted Almonds, Lime Infused Maple Syrup, Cinnamon Sugar (1A, 2, 3, 4A, 4T, 10)	€15.90

There is a discretionary 10% service charge on tables of 5 or more.

Food Allergens:

1 – Gluten: A – Wheat. B – Spelt. C – Khorasan. D – Rye. E – Barley. F – Oats. 2 – Milk. 3 – Eggs.

4 – Nuts: A – Almonds. B – Hazelnuts. C – Cashew. D – Pecan. E – Brazil. F – Pistachio. G – Macadamia. H – Walnuts. T – Traces. 5 – Celery. 6 – Mustard.

7 – Crustaceans: A – Crab. B – Lobster. C – Crayfish. D – Shrimp. 8 – Fish. 9 – Soya. 10 – Peanuts. 11 – Molluscs. 12 – Sesame. 13 – Sulphur Dioxide. 14 – Lupen.

All allergens are openly used throughout our kitchen, trace amounts may be present at all stages of cooking.