



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, Lemon Oil With a Choice of Poached or Fried Eggs (1A, 2, 3, 4A, 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

LUNCH

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

Spicy Beef Burrito Bowl – With Black Bean Rice, House Avocado, Baby Spinach, Pico De Gallo, Crème Fraîche, Corn Chips (2)	€18.90
Korean Style Chicken – Sesame Seeds, Chilli & Soya Dressing on a Brioche Bun, With a Carrot & Celeriac Slaw, Cos, Lime Mayo, Served With Skinny Fries (1A, 2, 3, 4T, 5, 9, 12, 13)	€18.90
VP Beef Burger – With Cheese, Smoked Bacon Jam, Crispy Pickles, Rocket, Homemade Burger Sauce – Served With Skinny Fries & Garlic Mayo (1A, 2, 3, 4T, 6, 9, 13)	€19.50
Chicken Caesar – Crispy Bacon, Cos Leaves, Roast Pumpkin Seeds, Parmesan, House Dressing (2, 3, 4T, 13)	€17.90
Superfood Salad – Quinoa, Roast Sweet Potato, Pomegranate, Green Beans, Broccoli, Walnuts, Sunflower & Pumpkin Seeds, Candied Beetroot, Mixed Leaves, Feta Cheese, Balsamic & Mint Dressing (2, 4H, 9, 12, 13)	
With Chicken (2) or With Falafel Balls (1A)	€17.90

SANDWICHES €16.90

All Served With a Choice of Soup , (2, 5) Fries or Sweet Potato Fries (+ €0.50) Served on Your Choice of Bread – Wrap (1A), Spelt (1A, 1B, 1E, 12, 14) or White Loaf (1A, 1B, 1E, 1F, 9)	
Spicy Beef Burrito Wrap – With Black Bean Rice, House Avocado, Baby Spinach, Cheddar, Served With Crème Fraîche (1A, 2)	
Falafel Wrap – With a Roast Pepper & Almond Mayo, Baby Spinach, Red Onion, Pomegranate (1A, 3, 4A, 4T, 9, 13)	
Chicken Caesar – With Crispy Bacon, Cos Leaves, Roast Pumpkin Seeds, Parmesan, House Dressing (2, 3, 4T, 13)	
Superfood Salad Wrap – With Quinoa, Roast Sweet Potato, Pomegranate, Green Bean, Broccoli, Walnuts, Sunflower & Pumpkin Seeds, Candied Beetroot, Mixed Leaves, Feta Cheese, Balsamic & Mint Dressing (2, 4H, 9, 12, 13)	
With Chicken (2) or With Falafel Balls (1A)	
Cornflake Chicken Goujons – Cos, Red Onion, Cheddar, Mayo (1A, 2, 3, 4T, 13)	
House Toastie – With Baked Ham, Dubliner Cheese, Tomato, Mayo, Red Onion on Sourdough (1A, 1B, 1E, 1F, 2, 3, 13)	

KIDS MENU

Mini French Toast With Bacon & Maple Syrup (1A, 2, 3, 4T) Or Nutella (2, 4B, 9)	€9.90
Mini Pancakes (Subject to Availability) With Bacon & Maple Syrup (1A, 2, 3) Or Nutella (2, 4B, 9)	€9.90
Bacon or Sausage (1F, 13) & Toast (1A)	€8.90
Ham & Cheese Toastie (1A, 2) & Fries	€9.90
Cornflake Chicken Goujons (1A, 2, 3) Or Sausage (1F, 13) & Fries	€9.90
Cheeseburger & Fries (1A, 2, 4T, 12, 13)	€9.90

SIDES

Cup of Soup (2, 5)	€4.00
Cup of Fries Served With Garlic Mayo (3)	€4.50
Cup of Sweet Potato Fries Served With Spicy Mayo (3)	€5.50
Sweet Potato Fries Served With Spicy Mayo (3)	€6.90
Skinny Fries Served With Garlic Mayo (3)	€5.90
Cajun Fries Served With Regular Mayo (3, 5)	€5.90
Garlic Mayo or Spicy Mayo (3) or Extra Maple Syrup	€2.00

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.