





THE VANILLA POD

ALL DAY BRUNCH	LUNCH
Homemade Fruit / Pear & Almond Scone (1A, 2, 3, 4)€4.50	Spicy Beef Burrito Bowl – With Rice, House Avocado, Baby Spinach,
Croissant / Almond Croissant / Pain Au Chocolat (1A, 2, 3, 4) €4.50	Pico De Gallo, Crème Fraîche, Corn Chips (2) €18.90
Very Berry Smoothie (2) €5.50	Korean Style Chicken – Sesame Seeds, Chilli & Soya Dressing on
Homemade Granola – Citrus Greek Yoghurt, Strawberries,	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
Organic Maple Syrup (2,4A,4C,4T)€11.50	VP Beef Burger – With Cheese, Smoked Bacon Jam,
Berry Acai Bowl – House Granola, Soya Yoghurt, Banana,	Crispy Pickles, Rocket, Homemade Burger Sauce
Chai Jam, Roast Cocoa Hazelnut Crumb, Peanut Butter,	– Served With Skinny Fries & Garlic Mayo (1A, 2, 3, 4T, 6, 9, 13) €19.50
Coconut Chunks, (4B, 4C, 4T, 9, 10, 12)	Chicken Caesar – Crispy Bacon, Cos Leaves, Roast Pumpkin Seeds,
Organic GF Porridge – With Berry Compote, Almonds	Parmesan, House Dressing (2, 3, 4T, 13) €17.90
& Honey (2, 4A, T)	Superfood Salad – Quinoa, Roast Sweet Potato, Pomegranate,
Overnight Oats Special – Oats Soaked in Apple Juice With	Green Beans, Broccoli, Walnuts, Sunflower & Pumpkin Seeds, Candied Beetroot, Mixed Leaves, Feta Cheese, Balsamic &
Blueberry Compote, Greek Yoghurt, Honey & Almond Butter, Raspberries, Toasted Pistachios (2, 4A, 4F, 4T)€10.50	Mint Dressing (2, 4H, 9, 12, 13)
Organic GF Porridge – With Peanut Mascarpone, Berry Compote,	With Chicken (2) or With Falafel Balls (1A) €17.90
Char-grilled Pineapple, Lime Infused Maple Syrup,	
Toasted Almonds, Cinnamon Sugar (2, 3, 4A, 4T, 10)	SANDWICHES€16.90
	All Served With a Choice of <i>Soup</i> , (2, 5) <i>Fries</i> or <i>Sweet Potato Fries</i> (+ €0.50) Served on Your Choice of Bread
EGGS	- Wrap (1A), Spelt (1A, 1B, 1E, 12, 14) or White Loaf (1A, 1B, 1E, 1F, 9)
Free Range Eggs & Toast€8.90	Spicy Beef Burrito Wrap – With Black Bean Rice, House Avocado,
Choose from Poached (3), Fried (3) or Scrambled (2, 3) + €1.50	Baby Spinach, Cheddar, Served With Crème Fraîche (1A, 2)
on White Loaf (1A, 1B, 1E, 1F, 9) or Spelt Bread (1A, 1B, 1E, 12, 14)	Falafel Wrap – With a Roast Pepper & Almond Mayo,
Add <i>Bacon</i> (13) + €3.90 Add <i>Sausage</i> (15, 13) + €3.90	Baby Spinach, Red Onion, Pomegranate (1A, 3, 4A, 4T, 9, 13)
Add Chilli Avocado + €4.00 Add Smoked Salmon (8) + €5.00	Chicken Caesar – With Crispy Bacon, Cos Leaves,
Benedict – Poached Eggs, Breakfast Muffin, Crispy Bacon, Hollandaise Sauce (1A, 2, 3, 4T, 9, 13)€15.90	Roast Pumpkin Seeds, Parmesan, House Dressing (2, 3, 4T, 13) Superfood Salad Wrap – With Quinoa, Roast Sweet Potato,
Add <i>Spinach</i> (2) + €3.00 Add <i>Sausage</i> (1F, 13) + €3.90	Pomegranate, Green Bean, Broccoli, Walnuts, Sunflower &
Potted Smoked Salmon – With Crème Fraîche, Sourdough Crumpet,	Pumpkin Seeds, Candied Beetroot, Mixed Leaves, Feta Cheese,
Poached Eggs, Hollandaise Sauce, Shallot, Caper, Tomato Herb	Balsamic & Mint Dressing (2, 4H, 9, 12, 13)
Dressing, Watercress (1A, 2, 3, 4T, 8, 9, 13) €17.90	With Chicken (2) or With Falafel Balls (1A)
Breakfast Bap – Crispy Bacon, Granby Sausage, Fried Egg,	Cornflake Chicken Goujons – Cos, Red Onion, Cheddar, Mayo (1A, 2, 3, 4T, 13)
Buttered Waterford Blaa, Tomato Relish, Fries (1A, 2, 3, 4T, 13) €16.90	House Toastie – With Baked Ham, Dubliner Cheese, Tomato, Mayo, Red Onion on Sourdough (1A, 1B, 1E, 1F, 2, 3, 13)
Warm Herb Potato Salad – With Black Pudding, Bacon Lardons,	Ned Official Sourdough (IA, IB, IE, IF, 2, 3, 13)
Herb Baby Potatoes, Poached Egg, Red Pepper, Parmesan, Lemon Oil (1F, 2, 3, 4T)	KIDS MENU
Smashed Chilli Avocado – With White Loaf, Grilled Halloumi,	Mini French Toast
Pico de Gallo, Savoury Granola, Rocket, Lemon Oil	With <i>Bacon & Maple Syrup</i> (1A, 2, 3, 4T) or <i>Nutella</i> (2, 4B, 9) €9.90
With a Choice of Poached or Fried Eggs (1A, 2, 3, 4A, 4T, 9,12,14) €17.50	Mini Pancakes (Subject to Availability)
Add <i>Bacon</i> (13) + €3.90 Add <i>Smoked Salmon</i> (8) + €5.00	With <i>Bacon & Maple Syrup</i> (1A, 2, 3) or <i>Nutella</i> (2, 4B, 9)
VP Full Breakfast – With Fried Egg, Granby Sausage, Bacon,	Ham & Cheese Toastie (1A.2) & Fries €9.90
Black & White Pudding, Roast Tomato, Potato Hash,	Cornflake Chicken Goujons (1A, 2, 3) or Sausage (1F, 13) & Fries €9.90
Mushroom & Toast (1A, 1F, 2, 3, 13) €16.90	Cheeseburger & Fries (1A, 2, 4T, 12, 13)€9.90
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PANCAKES OR FRENCH TOAST	SIDES
Buttermilk Pancakes or Brioche French Toast With:	Cup of Soup (2,5)
- Crispy Streaky Bacon, Caramel Miso, Banana & Maple	Cup of Fries Served With Garlic Mayo (3)
Mascarpone, Candied Pecan Crumb, Maple Syrup (1A, 2, 3, 4D, 4T) €15.90	Cup of Sweet Potato Fries Served With Spicy Mayo (3) €5.50 Sweet Potato Fries Served With Spicy Mayo (3) €6.90
 Peanut Mascarpone, Berry Compote, Char-grilled Pineapple, Toasted Almonds, Lime Infused Maple Syrup, 	Skinny Fries Served With Garlic Mayo (3)€5.90
Cinnamon Sugar (1A, 2, 3, 4A, 4T, 10)	Cajun Fries Served With Regular Mayo (3,5) €5.90
-	Garlic Mayo or Spicy Mayo (3) or Extra Maple Syrup €2.00

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.