



VP ALL DAY MENU

Homemade Fruit / Pear & Almond Scone (1A, 2, 3, 4)	€3.50
Croissant / Almond Croissant / Pain Au Chocolat / Pain Au Raisin (1A, 2, 3, 4)	€3.50
Very Berry Smoothie (2)	€3.90
Homemade Granola – Greek Yoghurt, Berry Compote (1F, 2, 4A, 4C, 4T)	€6.90
Berry Acai Bowl – Topped with Toasted Coconut Chunks, Kick 'n the Nuts Granola, Chai Jam, Cocoa Hazelnut Crumb (1F, 4B, 4C, 4T, 12)	€8.90
Smashed Pea on Sourdough – Candied Beetroot, Toasted Seeds, Cashew & Peanut Dressing, Pickled Radish (1B, 4C, 4T, 10, 13)	€13.90
Benedict – Poached Eggs, Breakfast Muffin, Crispy Bacon, Hollandaise Sauce (1A, 2, 3, 4T, 9, 13)	€14.90
Add Spinach (2)	+ €1.50
Add Sausage (1F, 13)	+ €3.00
Buttermilk Pancakes or Brioche French Toast	
– With Crispy Bacon, Organic Canadian Maple Syrup, Cinnamon Sugar (1A, 2, 3, 4T)	
– Peanut Mascarpone, Berry Compote, Char-grilled Pineapple, Toasted Almonds, Lime Infused Maple Syrup, Cinnamon Sugar (1A, 2, 3, 4A, 4T, 10)	€14.20
Eggs Royale – Poached Eggs, Breakfast Muffin, Smoked Salmon, Spinach, Hollandaise Sauce (1A, 2, 3, 4T, 8, 9, 13)	€15.90
Breakfast Bap – Crispy Bacon, Granby Sausage, Fried Egg, Buttered Waterford Brea, Tomato Relish, Fries (1A, 2, 3, 4T, 13)	€14.20
Warm Herb Potato Salad – With Black Pudding, Bacon Lardons, Herb Baby Potatoes, Poached Egg, Red Pepper, Parmesan, Lemon Oil (1F, 2, 3, 4T)	€15.90
Smashed Avocado on Sourdough – With Feta Cheese, Rocket, Add Poached or Scrambled Eggs, Pickled Radish, Toasted Seeds, Roast Cashew & Peanut Dressing (1B, 2, 3, 4C, 4T, 10, 13)	€14.60
Add Bacon (13)	+ €2.00
Add Smoked Salmon (8, 13)	+ €4.00
VP Full Breakfast – With Fried Egg, Granby Sausage, Bacon, Black & White Pudding, Roast Tomato, Potato Hash, Mushroom & Toast (1A, 1F, 2, 3, 13)	€14.90
Korean Style Chicken – Sesame Seeds, Chilli & Soya Dressing on a Brioche Bun, with a Carrot & Celeriac Slaw, Cos, Lime Mayo, Served with House Fries (1A, 2, 3, 4T, 5, 9, 12, 13)	€16.90
Hereford Beef Burger – With Onion Relish, Cheddar Cheese, Bacon, Rocket – Served with House Fries & Garlic Mayo (1A, 2, 3, 4T, 6, 9, 13)	€16.90
Falafel Wrap – With Red Onion, Rocket, Garlic Mayo, Sweet Chilli Sauce (1A, 3, 4T, 9)	
Served with Soup (2, 5) or Fries (<i>Sweet Potato Fries</i> + €0.50)	€14.90
Chicken Caesar – Crispy Bacon, Cos Leaves, Roast Pumpkin Seeds, Parmesan, House Dressing (2, 3, 4T, 13)	€15.90
Available as a Wrap (1A) or Spelt (1B) with Fries (<i>Sweet Potato Fries</i> + €0.50) or Soup (2, 5)	€14.90
Superfood Salad – Quinoa, Sweet Potato & Chilli Hummus, Green Bean, Broccoli, Walnuts, Sunflower Seeds, Pumpkin Seeds, Candied Beetroot, Mixed Leaves, Feta Cheese, Served with Balsamic & Mint Dressing (2, 4H, 12, 13) With Chicken (2) or With Falafel Balls (1A)	€15.90
Available as a Wrap (1A) with Fries (<i>Sweet Potato Fries</i> + €0.50) or Soup (2, 5)	€14.90

KIDS MENU

Mini French Toast – With Bacon & Maple Syrup (1A, 2, 3, 4T) or Nutella (2, 4B, 9)	€7.50
Mini Pancakes (<i>Subject to Availability</i>) – With Bacon & Maple Syrup (1A, 2, 3) or Nutella (2, 4B, 9)	€7.50
Bacon or Sausage (1F, 13) & Toast (1A)	€6.90
Ham & Cheese Toastie (1A, 2) – & Fries	€7.90
Chicken Goujons (1A, 2) or Sausage (1F, 13) & Fries	€7.90
Cheeseburger & Fries (1A, 2, 4T, 12, 13)	€7.90

SIDES:

Sweet Potato Fries Served with Spicy Mayo (3)	€5.90
Bacon, Parmesan & Truffle Mayo Fries (2, 3)	€5.90
Skinny Fries Served with Garlic Mayo (3)	€5.00
Cajun Fries Served with Regular Mayo (3, 5)	€5.00
Garlic Mayo or Spicy Mayo (3)	€1.50
Extra Maple Syrup	€1.50

Please pay at your table. We'll bring the bill to you. Most of our dishes can be cooked GF. All our beef is of Irish origin.

There is a discretionary 10% service charge on tables of 6 Adults 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.