



## VP ALL DAY MENU

<b>Homemade Fruit / Pear &amp; Almond Scone</b> (1A, 2A, 3, 4) .....	€3.50
<b>Organic Croissant / Almond Croissant / Pain Au Chocolat / Pain Au Raisin</b> (1A, 2A, 3, 4) .....	€3.50
<b>Freshly Cold Pressed Juice / Very Berry Smoothie</b> (2) .....	€3.90
<b>Homemade Granola</b> – Greek Yoghurt, Berry Compote (1F, 2, 4A, 4C, 4T) .....	€6.90
<b>Berry Acai Bowl</b> – Topped with Toasted Coconut Chunks, Kick 'n the Nuts Granola, Chai Jam, Cocoa Hazelnut Crumb (1F, 2, 4B, 4C, 4T, 12) .....	€8.90
<b>Benedict</b> – Poached Eggs, Breakfast Muffin, Crispy Bacon, Hollandaise Sauce (1A, 2, 3, 4T, 9, 13) .....	€12.90
Add Spinach (2) .....	+ €1.50
Add Sausage (1F, 13) .....	+ €2.00
<b>Buttermilk Pancakes</b> – With Crispy Bacon & Organic Canadian Maple Syrup, Cinnamon Sugar (1A, 2, 3, 4T) .....	€13.60
<b>Eggs Royale</b> – Poached Eggs, Breakfast Muffin, Smoked Salmon, Spinach, Hollandaise Sauce (1A, 2, 3, 4T, 8, 9, 13) .....	€14.60
<b>French Toast</b> – Eggy Brioche Bread, Crispy Bacon, Organic Canadian Maple Syrup, Cinnamon Sugar (1A, 2, 3, 4T) ...	€13.60
<b>Breakfast Bap</b> – Crispy Bacon, Granby Sausage, Fried Egg, Buttered Waterford Brea, Tomato Relish, Fries (1A, 2, 3, 4T, 13) ...	€13.90
<b>Warm Herb Potato Salad</b> with Black Pudding, Bacon Lardons, Herb Baby Potatoes, Poached Egg, Red Pepper, Parmesan, Lemon Oil (1F, 2, 3, 4T) .....	€14.60
<b>Smashed Avocado on Sourdough</b> – With Crispy Halloumi, Bacon Bits, Rocket, Add Poached or Scrambled Eggs, Spring Onion, Harissa Dressing (1B, 2, 3, 4T, 13) .....	€14.60
<b>Soup of the Day</b> – With Spelt Bread (1B, 2, 4T, 5) .....	€6.60
<b>Korean Style Chicken</b> – Sesame Seeds, Chilli & Soya Dressing on a Brioche Bun, with a Carrot & Celeriac Slaw, Cos, Lime Mayo, Served with Skinny Fries (1, 2, 3, 4T, 5, 9, 12, 13) .....	€14.90
<b>Hereford Beef Burger</b> – With Gherkin, Tomato, Cos, Bacon, Hegarty Cheddar Cheese & Fries (1A, 2, 3, 4T, 6, 9, 13) .....	€15.60
<b>Falafel Wrap</b> – With Red Onion, Rocket, Tomato, Garlic Mayo, Sweet Chilli Sauce (1A, 2, 3, 4T, 9) Served with Soup (2, 5) or Fries ( <i>Sweet Potato Fries</i> + €0.50) .....	€13.90
<b>Chicken Caesar</b> – Crispy Bacon, Cos Leaves, Roast Pumpkin Seeds, Parmesan, House Dressing (2, 3, 4T, 13) .....	€13.90
<b>Available as a Wrap</b> (1A) <b>or Spelt</b> (1B) <b>with Fries</b> ( <i>Sweet Potato Fries</i> + €0.50) <b>or Soup</b> (2, 5) .....	€13.90
<b>Superfood Salad</b> – Quinoa, Beetroot Hummus, Green Bean, Broccoli, Candied Walnuts, Sunflower Seeds, Pumpkin Seeds, Sweet Potato, Mixed Leaves, Feta Cheese Served with Balsamic & Mint Dressing (2, 4H, 12, 13) .....	€13.90
Add Chicken (2) <b>or</b> Add Falafel Balls (1A) .....	+ €2.00
<b>Available as a Wrap</b> (1A) <b>with Fries</b> ( <i>Sweet Potato Fries</i> + €0.50) <b>or Soup</b> (2, 5) .....	€13.90

## KIDS MENU

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

### SIDES:

<b>Sweet Potato Fries Served with Spicy Mayo</b> (3) .....	€5.50
<b>Bacon, Parmesan &amp; Truffle Mayo Fries</b> (2, 3) .....	€5.90
<b>Skinny Fries Served with Garlic Mayo</b> (3) .....	€4.50
<b>Cajun Fries Served with Regular Mayo</b> (3, 5) .....	€4.50
<b>Clonakilty Black Pudding or White Granby Pudding</b> (1F, 4T) .....	€2.00
<b>Garlic Mayo or Spicy Mayo</b> (3) .....	€0.50

**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 4 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.