# Saturday & Sunday 12:30pm - 16:00pm





## -BRUNCH-

#### Brunch

Elle's Full Irish Breakfast......€14.95 two bacon, two sausage, black & white pudding, grilled tomato, flat cap mushrooms, hash browns, Bachelor's baked beans, toast. Your choice of eggs; scrambled, fried or poached (1.a, 3, 7, 10, 12)

Brioche French Toast.....€14.50 Fruit Compote and Clotted Cream (1, 3, 7)

Eggs & Avocado......€12.50 crushed avocado, two soft poached eggs served on chargrilled sourdough bread (1.a, 3, 10)

Eggs Benedict.....€13.50 two soft poached eggs, bacon, English muffin, Hollandaise sauce (1.a, 3, 7, 10)

Steak & Eggs.....€26.00 8oz grilled aged sirloin steak served with a soft poached egg & Hollandaise sauce (3, 7, 10)

### Soups

Homemade Soup of the Day.......€8.00 artisan bread (1.a, 8, 9, 11) (V) (VE)

#### Lunch Classics

Louisiana Hot Chicken Wings.......€13.50 celery sticks, blue cheese sauce (3, 7, 9, 10) Large portion €17.50

Fish & Chips......€19.50 battered fish of the day, skinny fries, basil pea puree, tartar sauce (1.a, 3, 4, 7, 10)

8oz Hereford Beef burger.....€19.00 brioche bun, tomato, lettuce, Ballymaloe relish, Dubliner cheese, skinny fries (1.a, 3, 7, 10) - GF Available

#### Salads

Superfood Salad............€14.50 quinoa, long stem broccoli, avocado, beetroot, blueberries, sunflower seeds, feta, watermelon, toasted almonds, edamame beans, walnut dressing (6, 7, 8.a, c)(V)|VE-Available upon request|

Caesar Salad......€13.00 bacon lardons, soft boiled egg, croutons, cos lettuce, aged Parmesan (1.a, 3, 4, 7, 10)

Add Ballycotton smoked salmon, grilled chicken or crayfish tails......€5.50

Cauliflower Tempura......€14.50 mixed peppers, cucumber, bean sprouts, red onion, coriander, sweet chilli, ume plum, sesame seeds (1.a, 6, 8d, 11) (V) (VE)

## **SIDES**

**MIXED LEAF SALAD** 

Sun-dried tomato, aged Parmesan (7, 10, 12) **WILTED GREENS** 

(7)

SKINNY FRIES

With Garlic Mayo (3,10) **SWEET POTATO FRIES** 

With Sweet Chili Aioli (3, 10)

#### **Allergens**

1. Gluten: |a) Wheat | b) Ray | c) Barley | d) Oats | 2 Crustaceans: |a) Crab | b) Lobster | c) Cray fish |d) Shrimps |e) Prawns |f) Krill |3 Eggs | 4 Fish |5 Peanuts | 6 Soybeans | 7 Milk | 8 Nuts: |a) Almonds | b) Hazelnut | c) Walnuts |d) Cashew |e) Pecan |f) Brazil nuts |g) Pistachio |h) Macadamia |j)Queensland nut | 9 Celery |10 Mustard | 11 Sesame | 12 Sulphur dioxide | 13 Lupin | 14 Mollusks: |a) Snails b) Clams | c) Oyster |d) Scallops |e) Mussels |f) Squid |g) Octopus |h) Cuttlefish. V: Vegetarian, VE: Vegan All nut free dishes are prepared nut free, however not within a nut free environment.