

BRASS BRUNCH

With The New York Brass Band
& Belleville Hot Club

Please choose one starter & one main

TO START

Roast Squash Cajun Soup

Crispy Fried Louisanna-Style Chicken
Citrus slaw

Ballycotton Crab & Prawn Cocktail
Goatsbridge caviar

THE MAIN EVENT

Lobster & Shrimp Linguini
Baby spinach, roast vine tomatoes, Parmesan cream sauce

Philly Cheese Steak Sandwich
Sourdough bread, sweet potato fries

Eggs Benedict
*Quigley's smoked back bacon on toasted muffin,
free-range Riverview poached eggs, Hollandaise sauce*

Coolea Cheese & Charred Corn Fritters v
Hummus, chilli crisp, lime dressing

THE BIG FINISH

Chef's Assiette of Seasonal Desserts

THE MIRROR ROOM

Allergens

1 gluten | 2 crustaceans | 3 egg | 4 fish | 5 peanuts | 6 soy | 7 milk | 8 nuts
9 celery | 10 mustard | 11 sesame | 12 sulphates | 13 lupin | 14 molluscs

V Vegetarian | VE Vegan

Please let a member of our team know about any allergies or intolerances before ordering. While we take great care to avoid cross-contamination, we cannot guarantee that any dish is completely allergen-free. We are delighted to source our ingredients from an array of local suppliers including English Market stall holders. We strive to source all of our fish from sustainable sources. All beef served is 100% Irish. Our trusted fruit and vegetable suppliers work closely with Irish producers and source all of our seasonal produce for our menus. This menu is printed on 100% recycled paper which will be responsibly recycled after use.

PAUL LANE - EXECUTIVE HEAD CHEF