

BREAKFAST

CONTINENTAL BREAKFAST €16

Speciality tea or coffee, toast with creamery butter and preserves. 1C, 1D, 6C, 11
Your selection from our extensive continental buffet.

JUICES Orange | Apple | Cranberry | Still and sparkling water

PASTRY & BREADS Croissant | Pain au chocolat | Danish pastry
Plain scones | Brown scones | Fruit scones | Banana bread
Brown soda bread | Guinness bread 1A, 1B, 1C, 1D, 5, 6A, 6C, 14

FRUIT Mixed fruit salad | Selection of whole fruits

HONEYS Natural local honeycomb | Irish honey

JAMS & MARMALADE Rhubarb and ginger | Strawberry | Raspberry
Blackcurrant | Orange marmalade | Irish Whisky Marmalade 14

COMPOTES Mixed berry | Raspberry | Rhubarb | Mango

CHEESE SELECTION Brie | Cheddar | Gubbeen 6A, 6B, 6C

COLD MEATS Salami | Chorizo | ParmaHam 14

CEREALS Bircher muesli | Granola | Fruit N Fibre Weetabix
Cornflakes | Rice Krispies | Coco Pops 1A, 1B, 1C, 6A, 6B, 8B, 8D, 8G,

NUTS & SEEDS Cashews | Pecan | Flaked almonds Hazelnuts
Walnuts | Sunflower seeds | Poppy seeds | Chia seeds
Flax seeds | Sesame seeds 8A, 8B, 8C, 8D, 8E, 8G, 8H

ALLERGENS	1E Malt	6A Cream	7 Peanuts	8E Pecans	9 Celery	14 Sulphur Dioxide/ Sulphates
1A Rye Wheat	2 Crustaceans	6B Milk	8A Cashew	8F Pistachio	10 Mustard	
1B Oat	3 Molluscs	6C Butter	8B Walnuts	8G Almonds	11 Soybeans	
1C Wheat	4 Fish	6D Buttermilk	8C Macademia Nuts	8H Brazil Nuts	12 Sesame Seeds	
1D Barley	5 Egg	6E Cheese	8D Hazelnuts	8I Pine Nuts	13 Lupin	

PAUL LANE HEAD CHEF

We are delighted to source our ingredients from an array of local suppliers including English Market stall holders.
All beef served is 100% Irish. This menu is printed on 100% recycled paper which will be responsibly recycled after use.

FULL BREAKFAST €26

Access to the continental buffet with your selection of tea or coffee & your choice of a hot breakfast below:

ORGANIC IRISH OATS with your choice of almond, oat, soya, or whole milk, served with honey and berries (Gluten-free is available on request) 1B, 6B, 8G, 11

TRADITIONAL IRISH BREAKFAST Quigley's smoked back bacon, butcher-style sausage, Clonakilty black & white pudding, grilled tomato & Riverview egg cooked to your preference 1B, 1C, 5, 6B, 6C, 14

FULL VEGAN BREAKFAST, grilled Otofufu, plum tomato, portobello mushroom, spinach, baked beans 11, 12

GUBBEEN CHORIZO BENEDICT, Gubbeen chorizo, on toasted muffin, free-range Riverview poached eggs, Hollandaise sauce, pickled cucumber 1C, 5, 6C, 6E, 14

SMASHED AVOCADO AND HEIRLOOM TOMATO, on toasted muffin, poached Riverview eggs, Hollandaise sauce (Vegan option available on request) 1C, 5, 6C

WARM WAFFLES, with your choice of seasonal berries, vanilla cream 1C, 5, 6A, 6B, 6C
OR maple glazed bacon 1C, 5, 6A, 6B, 6C

SELECTION OF EGGS, poached, fried, scrambled or boiled 1C, 5, 6A, 6B

EGGS BENEDICT Quigley's smoked back bacon, on toasted muffin, free-range Riverview poached eggs, Hollandaise sauce 1C, 5, 6C

EGGS ROYALE on toasted muffin, smoked Ballycotton salmon, free-range Riverview poached eggs, Hollandaise sauce 1C, 4, 5, 6C

SAUTÉED FOREST MUSHROOMS toasted brioche, poached Riverview eggs, spinach, Béarnaise sauce 1C, 5, 6C

TEA AND COFFEE

AMERICANO

ESPRESSO

DOUBLE ESPRESSO

MACCHIATO

LATTE

FLAT WHITE

MOCHA

HOT CHOCOLATE

BARRY'S TEA

GREEN TEA

CHAMOMILE TEA

EARL GREY

PEPPERMINT TEA

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