

Brunch Menu

Ard Bia granola 6.5
seasonal fruits, natural yoghurt

Buttermilk pancakes 7.5
orange, poppy seed, berries, mascarpone
local honey

French toast 7.5
cinnamon, ricotta cream, oat crumb
orchard syrup

Poached eggs on toasted muffin 9
wilted spinach, herby hollandaise, seeds
choose: baked ham / smoked organic salmon /
smashed avocado

Ard Bia fry 10
Colleran 's smoked streaky bacon, sausage,
spuds, Ballinwillin black pudding, tomato,
poached eggs, toast

Ard Bia hippy fry 9
roast flat mushroom, poached eggs, spinach,
tomato, paprika spuds, baked beans, toast

Turkish baked beans
slow cooked beans, poached eggs, sour cream,
coriander, flat bread 9

+ pigs on the green sausages 2.5

Burren smoked salmon salad 10
organic quinoa, soft marked egg, lemon + dill
cream cheese dressing

Creamy flat mushroom + leek 7.5
poached egg, brioche bread

Sides...

Egg + hollandaise 3.5
Collerans baked ham 2.5
Pigs on the green sausages 3
Smoked streaky bacon 2.5
Smashed avocado 2.5
Baked beans 2.5
Hollandaise 2
Brown/white toast 1.5

all our breads are baked in house every morning

+ Cakes and Specials

Juices 250 ml 4
check out our specials board for today's juices

Teapots
Barrys pot for one 1.8
Barrys pot for two 2.8
Darjeeling 2.7
Earl Grey 2.8
Jasmine Green Tea 2.8
Berry Fruit 2.5
Rooibos 2.5
Moroccan Peppermint 2.8

(all our herbal teas are Solaris organics)

Coffees
Americano 2.9
Decaff 2.9
Flat white 3
Latte / Cappuccino 3
Espresso 2.7
Mocha 3.5
Macchiato 2.7
Lebanese cardamon coffee 3.5

Our coffee is 3FE Malarkey blend
All milk is organic and supplied by *The Dairy Village*
(almond milk + 50c)

Drinks
Luscombe lime crush *organic* 4.5
Luscombe raspberry lemonade *organic* 4.5
Fentimans ginger beer 4.5
Jug of sparkling seasonal cordial 3.5

Fairtrade hot chocolate 3

Wine
Glass house red 175ml 7
Glass house white 175ml 7

Craft Beer
Galway Hooker Pale Ale 7
Galway Hooker Stout 7
Kinnegar Rustbucket 7
Kinnegar Limeburner 7
Cons Cider 7
Erddinger non-alcoholic 4.5