

# **BRUNCH**

# STARTY STUFF

SOUL SOUP Made fresh daily. 8.5

(Your lovely server has the info)

#### **PULL THE BOXTY**

Irish style crispy boxty potato cake, pulled ham hock and caramelized red onions with a Dubliner cheese sauce. 17

### **RAGLAN'S BACON** AND CABBAGE ROLL

Bacon and cabbage pastry roll, celery root puree dip, pickled cabbage and herb oil drizzle. 17

### NOM NOM WINGS

Sweet 'n' spicy wings tossed in a honey, chili flake, soy & ginger sauce. 16

### **BANG BANG'S CHICKEN**

Buttermilk marinated spicy fried chicken with a shredded vegetable slaw and ginger, soy and chili dressing. 18

### KISS BEFORE SHRIMP

Pan seared shrimp, in a garlic & chili lemon butter sauce with sliced baguette. 18

### **CHICKEN DONUT**

(yes you read that correctly) Savory donut hole stuffed with chicken, wild mushrooms, leeks and topped with savory maple glaze, crispy chicken and bacon crumb, with a pickled salad. 16

### **SCALLOP FOREST**

Foleys all natural Georges Bank sea scallops in a golden batter served with a citrus lime dipping sauce & sweet

# **BRUNCHY STUFF**:

### **FULL IRISH**

Full Irish breakfast with Cheshire heritage pork Irish banger, black & white pudding, bacon, roasted tomato, mushrooms & fried eggs with roasties. 25

### **PANCAKES DIASPORA**

Homemade pancakes with crème fraiche, maple syrup and mixed berry compote. 16

## **ALL THIS....** AND EGGS ON TOP

Pulled slow braised beef, potato hash with sauteed mushrooms, green onions, mushroom ketchup topped with 2 sunny side up eggs. 22

# **SALMON ROYALTY**

Irish style Foleys smoked salmon, poached eggs, sautéed spinach, caper hollandaise on Irish soda bread. 22

### THE ANGLO IRISH

Eggs benedict with sliced Irish ham, wilted spinach on a brioche muffin pullman bread topped with hollandaise. 21

#### **HIPSTERS LAMENT**

Smashed avocado, Irish bacon & poached eggs on sourdough, with chive butter, roasties & roasted tomato. 21

# LUNCHY STUFF

### **OMG BURGER** ®

Dry aged prime short rib and brisket beef burger, Irish bacon, Dubliner Irish cheddar, crispy potato straws with Jameson Irish whiskey BBQ sauce. 22

### **CHICKEN PIE DOTRY**

Chicken, wild mushrooms and leeks in a white wine cream sauce, wrapped in pastry served with colcannon mashed potato and sticky glazed carrots. 26

## **WORTH THE WAIT BEEF SANDWICH**

12 Hour braised beef, garlic aioli sautéed mushrooms, crispy onions & smoked cheddar on ciabatta. 26

### **THAT SALAD** WITH CHICKEN

Grilled Bell & Evans chicken breast, arugula, roasted broccolini, pickled red cabbage, confit tomatoes, roasted butternut squash, smoked almonds, honey mustard dressing. 20

### **BANGERS + MASH = YUM**

Cheshire heritage pork Irish banger, champ mashed potato, traditional red wine jus and crispy fried leeks. 26

# THE RAGLAN **SALMON SALAD**

Radicchio, watercress and arugula salad, pickled carrots, pickled beetroots, red quinoa, alfalfa sprouts, smoked almonds, pomegranate & lemon oil dressing. 22

# **FISH & CHIPS**

Our famous Premium North Atlantic cod filet, beer battered & served with chips and fresh tartar sauce. 27 (Ask your lovely server for gluten free option)

# THIS SHEPHERD **WENT VEGAN**

Faro barley, carrots, wild mushrooms, green onion, peas and rutabaga topped with olive oil mashed potato with a burnt onion gravy. 25

# **TRULY DEEPLY FRIED PORK**

Deep fried pork chop on the bone, bubble and squeak potato cake, spicy caramelized apple sauce and mustard red wine jus. 30

### **NOW YOU'RE TALKIN' CHICKEN SANDWICH**

Fried buttermilk chicken breast, hot sauce, scallions, shredded pickled slaw, truffle aioli and grated parmesan. 22

#### **SALMON RUN**

Roasted Atlantic Salmon filet on Raglan signature potato cake, roasted broccolini, spinach white wine butter sauce and confit tomato. 3 I

### SHEPHERD'S TO **DIE FOR PIE**

Braised and pulled beef & lamb with root vegetables in a rich red wine jus with Irish peat smoked mashed potato. 27

Sibes

**HOUSE SALAD SEASONAL VEG**  7 **MASHED POTATO** 

**CHIPS** 8

8

**GARLIC PARMESAN CHIPS 10** RR DOUBLE COOKED CHIPS & BERNAISE SAUCE 12

### A GRATUITY OF 18% WILL BE ADDED TO PARTIES OF 8 OR MORE.

Consuming raw or undercooked Meats, Poultry, Seafood or Shellfish may increase your risk of foodborne illness. Whilst we offer gluten friendly menu options, we are NOT a gluten free restaurant. Cross-contamination may occur and thus we CAN NOT GUARANTEE that any dish we prepare will be completely free of gluten/allergens.