À la carte breakfast menu template



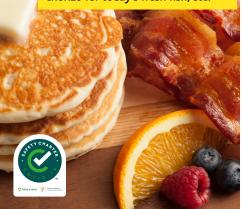
'Your breakfast order will be taken and served at your table. Let us know if you would like some drinks to start?'

Directing your customer as to how breakfast service works, offers clarity and ensures they focus on studying the menu. This allows for efficiency in

OUR BAKERY		THE LARDER	ordering when the s	erver arrives
Selection of cereals 1	€2.50	Velvet Cloud natural yoghurt with house made gra	nola 1,7,8	€4.75
A selection of breads from our kitchen (local butter, honey, homemade jams and preserves) 1,7	€2.60	Vanilla ricotta sourdough toast, apple compote and honey walnuts* 1,7,8	j	€7.50
Gluten free toast with local butter, honey, jams and preserves 7	€2.50	Irish charcuterie and farmhouse cheese plate, grilled sourdough, crackers/gluten free crackers 1,7,	12	€10.95
Irish buttermilk scones, fruit or plain 1,7	€2.20	Overnight oats with apple and cinnamon* 1,7		€4.75
Danish, croissants and pain au chocolat 1,3,7	€2.30	Porridge with caramelised pears, local honey and w	/alnuts* 1,7,8	€4.75

À LA CARTE **BREAKFAST MENU**

Consider offering the customer option to swop ingredient/s, e.g swop chorizo for today's fresh fish, etc.



COOKED TO ORDER

Ask your Server for details of our Daily Breakfast Special or check out our Specials Blackboard

Inch House black pudding and caramelised onion frittata, glazed apples €8.95 and rocket leaves 1, 3 The Scarlet Heifer pork and leek sausages, cannelloni beans, grilled sourdough 1,12 €8.95 €10.50

Crowe's rashers, Jack McCarthy's sausages, Ballyhoura mushrooms and tomatoes, Inch House black & white pudding, free range eggs ~ boiled, poached, scrambled or fried (Full and mini options available) 1,3,12

Homemade brioche French toast, cinnamon sugar, seasonal fruit compote, local honey 1,3 €8.50 Gubbeen chorizo hash with spinach and poached free range egg 3,12 €8.95

Why not treat your breakfast party to something a little special?

Locally cured hot smoked salmon €28 for two & champagne souffle

Your choice of fresh Oysters**, fresh Crab or Smoked Salmon Platter, served with our Signature Guinness Brown Bread

Each served with a Glass of Champagne Enjoy the Experience served at our 'Best Table in the House' with Signature Views

**Subject to availability

OUR VEGAN OPTIONS

Porridge with oat milk, pear and cinnamon compote* 1	€4.75
Eggless breakfast frittata with sweet potato	
and Ballyhoura mushrooms 3	
Breakfast socca with wilted seasonal greens	€8.50

* Items can be made gluten free

Allergens [1] Gluten (wheat, rye, barley, oats) [2] Crustaceans [3] Eggs [4] Fish [5] Peanuts [6] Soybeans [7] Milk [8] Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia) [9] Celery [10] Mustard [11] Sesame seeds [12] Sulphur dioxide and sulphites [13] Lupin [14] Molluscs

DRINKS

Fresh orange juice, grapefruit juice, apple juice	€2.50
Kombuchas	€3.95
Cold pressed juices: Mean Green, Beet It, High Five 9	€3.50
Banana and vanilla kefir smoothie 7	€3.50
Dairy free smoothies	€3.50
Home made cordial, sparkling or still water	€2.20
Coffee	€2.40
Tea	€2.20
Americano Cappuccino Latte Flat White	€3.20
Chai Tea Latte Herbal fruit tea infusion selection	€2.90

Use this premium space which the customer's eye is always drawn to, to present your daily special or a Premium Breakfast option, for example: