

Breakfast Until 11.30am

Home-Made Scone, Fruit or Orange, with Butter & Jam	3.35
Freshly Baked Croissant	3.30
Warm Porridge with Seeds, Natural Yoghurt & Honey	4.95
Warm Porridge with Cream, Muscovado Sugar & Irish Mist	4.95
Home-made Waffles with Nutella	8.95
Sour Dough Baguette – Clonakilty Black Pudding, Bacon, Sausages	9.50

Soup of the Day with Home-made Brown Bread 5.95 Soup & Sandwich/Baguette Combo 12.50

Sour Dough Baguettes with Crisps 9.50

Poached Chicken, Tikka Mayo, Coriander & Pickled Cucumber		
BLT – Bacon, Tomato, Mayo & Organic Leaves	Please as	
Free Range Egg Mayo Salad with Clonakilty Black Pudding Crumb		
Ardsallagh Goats Cheese, Roasted Beetroot, Sumac & Organic Leaves		
Poached Chicken, House Stuffing & Mayo		
	Su	
Toasted Special – Rosscarbery Ham, Round Tower Cheese, Onion, Tomato 8.95	1	
Toasted Tuna Mayo, Round Tower Cheese & Onion 8.95	I	
Home-made Chicken Liver Paté, Caramelised Red Onion & Toasted Sour Dough 9.95	1	

Extra toast 50c

Gluten free bread 70c extra

HOT DRINKS

Americano 8oz	3.10
Americano 10oz	3.30

COLD DRINKS

Orange/Apple Juice	2.20
Coke/Coke Zero/Club Orange/7-Up	2.80
Still Water/Sparkling Water	2.90

Cakes & Pastries

Please ask your server or check the selection at the counter. Our selection of cakes changes daily

Sorry, no separate bills Omissions certainly, but no substitutions

Please ask for our full breakfast menu, which is available Saturday & Sunday

3.30

6.50

6.50

6.50

6.65

6.50

			Still Water/Sparkling Water	
Flat white 8oz	3.40		San Pellegrino Lemon or Orange	
Cappuccino	3.50			
Macchiato	3.30		ARTISAN BEERS & CIDER	
Espresso	3.30 DBL	3.60	Tojo American Pale Ale	
Latte	3.50		Smuggler Porter	
Mocha	3.60		Inchydoney Blonde	
Barry's Tea for 1	2.80		Stonewell Medium Cider	
Herbal Tea	3.30		Heineken Non-Alcoholic	
Hot chocolate with marshmallows		3.85		

50c extra for Decaf Coffee

All 14 Allergens are openly used throughout our kitchen. Trace amounts may be present of all stages of cooking. Allergen folder available on bar counter