

# 3 À la carte breakfast menu template

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



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

## OUR BAKERY

- Selection of cereals 1 €2.50
- A selection of breads from our kitchen (local butter, honey, homemade jams and preserves) 1,7 €2.60
- Gluten free toast with local butter, honey, jams and preserves 7 €2.50
- Irish buttermilk scones, fruit or plain 1,7 €2.20
- Danish, croissants and pain au chocolat 1,3,7 €2.30

## THE LARDER

- Velvet Cloud natural yoghurt with house made granola 1,7,8 €4.75
- Vanilla ricotta sourdough toast, apple compote and honey walnuts\* 1,7,8 €7.50
- Irish charcuterie and farmhouse cheese plate, grilled sourdough, crackers/gluten free crackers 1,7,12 €10.95
- Overnight oats with apple and cinnamon\* 1,7 €4.75
- Porridge with caramelised pears, local honey and walnuts\* 1,7,8 €4.75

## 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 and rocket leaves 1, 3 €8.95
- The Scarlet Heifer pork and leek sausages, cannelloni beans, grilled sourdough 1,12 €8.95
- 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 €10.50
- 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 soufflé

Your choice of fresh Oysters\*\*, €35 for two 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

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:

# À LA CARTE BREAKFAST MENU

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

## OUR VEGAN OPTIONS

- Porridge with oat milk, pear and cinnamon compote\* 1 €4.75
- Eggless breakfast frittata with sweet potato and Ballyhoura mushrooms 3 €8.50
- 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

