

JUNE WEEKDAY MENU

..... Last orders to the kitchen 3.30pm

BREAKFAST - until noon

Organic porridge oats, banana, caramelised yoghurt, peanut & maple drizzle, house coco-pops (D, P, W) - 7

In-house coconut & rose granola, Greek yoghurt, strawberry & sour cherry compôte, fresh strawberries (D, NA, NC, NH, NPE) - 8.5

Organic scrambled eggs, buttered greens, chives, Tartine organic sourdough toast (D, E, W) - 8.5
+ O'Neill's bacon (SU) - 3

All day breakfast

Smoked salmon, spring pea & dill spread, charred asparagus, hazelnut & lemon dressing, organic poached eggs, Tartine organic sourdough (D, E, M, W) - 16

Mango, passionfruit & banana smoothie bowl, in-house coconut & rose granola, fresh blueberries, cashew & coconut butter (NA, NH, NC, NPE) - 11.5

Cider & garlic mushrooms, spinach, feta, organic fried egg, herb salt, Tartine organic sourdough (D, E, W, SE) - 14.5

C - Celery
D - Dairy
E - Eggs
F - Fish
M - Mustard
MO - Molluscs
NA - Almonds
NC - Cashews
NH - Hazelnuts
NPE - Pecans
NPI - Pistachio
NW - Walnuts
P - Peanut
S - Soybean
SE - Sesame
SU - Sulfites
W - Wheat

Organic Eggs: Rod's Eggs
Organic Veg: McNally's Family Farm
Rhubarb: Ryan's Rhubarb
Wine: Wines Direct, Fion, Le Caveau, WineMason
Sourdough: Tartine
Organic Milk & Cream: Village Dairy
Seafood: Kish Fish, Sustainable Seafood Ireland
Cheeses & Olives: Lilliput, Macroom
Meat: McLoughlins Butchers, O'Neill's Bacon
All of our meat is Irish, locally sourced, and free range where possible.
Packaging: Down2Earth

LUNCH - from noon

Soup, in-house soda bread (ask your server) (C, D, W) - 7

See our specials board, or ask your server about our daily specials (C, D, E, F, M, N, O, P, S, SE, SU, W)

Plates

'Çilbir' eggs, house labneh, crumbled fennel sausage, romesco sauce, chimichurri, crispy garlic & shallot, organic poached eggs, Tartine organic sourdough (D, E, NA, SU, W) - 15
vegify with marinated heirloom tomatoes instead of sausage!

Hot honey glazed halloumi, satay hummus, crispy chili oil, scallion, coriander, organic fried egg, Tartine organic sourdough (D, E, SE, P, W) - 15

House focaccia, basil pesto, heirloom tomatoes, marinated olives, sherry vinegar & caper dressing (M, W) - 14

Sandwiches (Served on Tartine organic sourdough)

See our specials board, or ask your server about our sandwiches

Add soup - 3

Gluten free bread available + 0.5

10 per cent service charge on parties of 6 or more

For the comfort of all customers, we politely request that laptops & tablets are not used in the restaurant during busy periods, and at weekends.

+ any side - 3

O'Neill's bacon (SU)

O'Neill's sausage (SU, W)

Two organic eggs (E)

Green salad

Avocado

Satay hummus (P)

Toasted organic sourdough bread with butter (D, W)

Halloumi (D) + 0.5

Smoked Salmon (F) + 1

Your order & payment will be taken at your table.

Tips are pooled together & divided

between the whole team.

Cash tips are better for staff.

Card tips are subject to government taxes.



URBANITY