

Brunch Menu

Seaweed Fritter, Fennel Slaw (3, 10 +onions, garlic) €8

Crispy Padron Pepper, Asparagus Salsa (3, 10 +onions, garlic) €8

Potato Waffles Cashew Ricotta, Gorse Honey, Poached Pears (3, 4f, 10 +onions, garlic) €15

Smoked Carrot & Potato Hash, Crispy Hens Egg, Dill Cream (3, 6, 10 +onions, garlic) €17

Flamed Halloumi, Roast Onion, Potato Rösti, Pea & Mint Salsa (2, 3, 10 +onions, garlic) €18

Squash Pancakes, Chimichurri Sauce, Pumpkin Seed Crumble (3, 10 +onions, garlic) €14

Patatas Bravas, Roast Vegetable Pesto (3, 4i, 7, 8 + onions, garlic) €6

Polenta Fries, Kimchi Aioli (3, 7, 8 + onions) €6

Glas Allergen Chart

1. Gluten 1.a Wheat

1.b Rye 1.c Barley

1.d Oat 1.e Spelt

2. Dairy 3. Soybean

4. Nuts 4a Walnuts

4b Almonds 4c Pine Nuts

4d Brazil Nuts 4e Pecans

4f Cashew 4g Chestnuts

4h Hazelnuts 4i Pistachio

5. Peanut 6. Eggs

7. Celery 8. Mustard

9. Sesame 10. Sulphites

11. Lupin

(VG) on the menu indicates that the dish is suitable for a vegan diet, however it is possible for some of the vegetarian dishes to be adapted and served as vegan. If you have a food Intolerance or any food allergies, please let us know. A full allergen menu is available upon request.