

# St Patrick's Day Brunch Menu



<b>Full Irish</b>	23
Artisan pork sausage, grilled bacon, black pudding, balsamic roast tomato, soft poached egg and traditional mashed potato hash browns. Complimented with home-made Guinness soda bread.	
<b>Bacon and Cabbage (gf)</b>	20
Braised Loin of bacon, colcannon mash served with a parsley sauce, sauteed cabbage and wholegrain mustard.	
<b>Traditional Beef and Guinness Pie</b>	21
Slow cooked topside of beef with braised mushrooms and roast vegetables in a rich Guinness gravy topped with golden puff pastry. Served with rustic rosemary salted chips.	
<b>Irish Stew</b>	23
Slow braised lamb and root vegetables infused in a rich herb lamb broth. Complimented with a home-made Guinness soda bread.	
<b>Pulled Beef Brisket Burger</b>	22
With caramelised onion relish, pickled gherkins, sliced tomato and mixed leaves. Served with rosemary salted chips.	
<b>Chicken Burger</b>	22
With mesclun, tomato, cheddar cheese and chipotle mayo. Served with rosemary salted chips.	
<b>Vegetable Fettuccine Pasta (v)</b>	22
In a rich tomato and roasted red pepper sauce with grilled zucchini, red pepper, olives and sundried tomatoes, topped with shaved parmesan and fresh basil.	
<b>Add Chicken</b>	5
<b>Add Chorizo</b>	5
<b>Squid and Chorizo Salad (gf)</b>	19.5
Pan fried squid and Chorizo marinated in chilli, garlic, fennel seeds and coriander, served on a bed of mixed leaves with pickled shaved fennel, cherry tomato, caper berries, garden peas and white beans with a mango and pineapple salsa.	
<b>Chef's Selection Charcuterie Board</b>	40
Charcuterie board of two cured meats and two cheeses served with a selection of pickled vegetables, arbequina olives, home-made breads, tomato relish and chutney.	
<b>Kids Meals</b>	12
Grilled Fish and Chips	
Tomato Pasta	
Grilled Chicken and Chips	