

Breakfast Menu

Good morning, we hope you slept well

From the Kitchen

The Classic Full Irish (1a, 1d, 7, 13, 14)

Grilled Bacon, Grilled Sausage, Black & White West Cork Pudding, Grilled Tomato, Hash Brown & Fried Egg

Mini Irish (1a, 1d, 7, 13, 14)

Grilled Bacon, Grilled Sausage, Grilled Tomato, Fried Egg

Omelette (7, 13)

Three Egg Omelette With Your Choice of Ham, Cheese, Onion, Mushroom or Tomato

Scrambled Eggs & Bacon (1a, 1c, 4, 7, 13, 14)

Three Eggs, Scrambled With Grilled Bacon on Toast

Alfie's Vegan Breakfast (3a, 11, 12, 13, 14)

Grilled Vegan Sausages, Pudding, Tomato, Sautéed Mushrooms & Baked Beans With Ballymaloe Tomato Relish

Classic Egg Florentine (1, 4, 7, 13)

Poached Egg on an English Muffin With Baby Spinach & Hollandaise Sauce

Warm Nutella Pancakes (1a, 3d, 4, 7, 13)

Gluten Free Items Available on Request

From the Pantry

Juices

Orange, Apple, Cranberry or Grapefruit

Breads & Pastries

Homemade Brown Bread(1a, 1d, 4, 7, 12, 13) Selection of Mini Pastries

Yogurt & Fruit

A Selection of Yogurts (4) Greek Yogurt & Granola Pot (1b, 1c, 1d, 3, 14) Fresh Fruit Salad

Irish & Continental Cheese Selection

ALLERGEN GUIDE

1.Cereal 1a.Wheat 1b. Rye 1c.Barley
1d.Oats 2.Peanuts 3.Nuts 3a.Almonds
3b.Brazil Nuts 3c.Cashews
3d.Hazelnuts 3e.Macadamia 3f.Pecan
3g.Pistachio.3h.Walnuts 4.Milk
5.Crustaceans 6.Mollusc 7.Eggs 8.Fish
9.Celery 10.Lupin 11.Mustard
12.Sesame Seeds 13.Soya 14.Sulphur
Dioxide