Eat Gastropub: Brunch Menu #27

Eat Gastropub

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## Brunch Menu

**Saturday & Sunday 12-5pm only**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Pancakes</strong></td>
<td>9</td>
</tr>
<tr>
<td>Smoked Bacon with Irish Apple Syrup</td>
<td></td>
</tr>
<tr>
<td>Organic Spinach with Gubbeen Cheese (v)</td>
<td></td>
</tr>
<tr>
<td><strong>Poached Eggs</strong></td>
<td>9</td>
</tr>
<tr>
<td>Smoked Bacon, Hollandaise Sauce &amp; Toasts</td>
<td></td>
</tr>
<tr>
<td>Asparagus, Hollandaise Sauce &amp; Toasts</td>
<td></td>
</tr>
<tr>
<td>Our Own Cured Salmon, Hollandaise Sauce &amp; Toasts</td>
<td></td>
</tr>
<tr>
<td><strong>Steak &amp; Eggs</strong></td>
<td>13</td>
</tr>
<tr>
<td>Hollandaise Sauce &amp; Toasts</td>
<td></td>
</tr>
<tr>
<td><strong>Wild Mushrooms &amp; Fried Eggs</strong></td>
<td>9.5</td>
</tr>
<tr>
<td>Durrus Cheese, Organic Cherry Tomatoes &amp; Our Own Rye Bread (v)</td>
<td></td>
</tr>
<tr>
<td><strong>Colleran’s Full Irish</strong></td>
<td>9.5</td>
</tr>
<tr>
<td>Fried Eggs, Our Own Ketchup, Toasts</td>
<td></td>
</tr>
</tbody>
</table>

### Chef-Patron: JP McMahon
### Head Chef: Sergio Rodríguez

Join us for our weekly offers:

<table>
<thead>
<tr>
<th>Day</th>
<th>Offer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monday</td>
<td>Chicken &amp; Pint</td>
<td>€12.50</td>
</tr>
<tr>
<td>Tuesday</td>
<td>Steak &amp; Pint</td>
<td>€17.50</td>
</tr>
<tr>
<td>Wednesday</td>
<td>Burger &amp; Pint</td>
<td>€12.50</td>
</tr>
<tr>
<td>Thursday</td>
<td>Pizza &amp; Pint</td>
<td>€12.50</td>
</tr>
<tr>
<td>Sunday</td>
<td>Full Irish &amp; Pint</td>
<td>€11.50</td>
</tr>
</tbody>
</table>

# LoveYourLocalLandscapes
## DUCK

- **smoked duck breast salad**, quinoa, dried fruit, pickled apple, leaves 12.5
- **duck confit burger**, onion jam, piquillo pepper sauce, chips, ketchup 13.5

## PIG

- **pork & chorizo burger**, waterford blaa, killeen cheese, our own ketchup, duck fat chips 13.5
- **colleran’s ham hock sandwich**, hegarty’s cheddar, onion jam 7.5
- **Gubbeen chorizo, hen’s egg & smoked bacon pizza** 13.5
- **ham hock, toonsbridge mozzarella, cherry tomatoes pizza** 13.5
- **pork belly**, lentils, our own sauerkraut, galway goat farm yogurt 15

## FISH

- salted **ling cakes**, fennel mayonnaise 8.5
- **squid croquettes**, black pudding crumb, piquillo pepper sauce 9
- **squid**, garlic, lemon mayonnaise 9.5
- **galway hooker-battered ling**, chips, lemon mayonnaise, sea lettuce & pickled onion salad 14.5

## DUCK

- **smoked duck breast salad**, quinoa, dried fruit, pickled apple, leaves 12.5
- **duck confit burger**, onion jam, piquillo pepper sauce, chips, ketchup 13.5

## CHICKEN

- our own smoked **chicken sandwich**, mustard mayonnaise, gubbeen cheese 8.5
- **athenry fried chicken wings**, beer & spices, piquillo pepper sauce 9.5
- **chicken salad**, asparagus, radish, chickpeas, local leaves 12.5
- **chicken burger**, waterford blaa, diliskus cheese, bacon jam, chips 13.5
- **buttermilk-breaded chicken fillet**, chips, beetroot yoghurt, local leaves 14
- **hay smoked chicken pizza**, piquillo pepper, wicklow blue brie 13.5

## LAMB

- **lamb burger**, waterford blaa, black olive tapenade, yogurt, chips 13.5

## VEGETABLES

- **duck fat chips**, our own ketchup 4.5
- **patatas bravas**, smoked paprika aioli (v) 5
- **diliskus cheese & roast mushroom toasts**, apple balsamic vinegar, leaves (v) 8.5
- **toonsbridge buffalo mozzarella sandwich**, organic tomatoes, onion jam (v) 9
- **goat’s curd & beetroot salad**, cherry tomatoes, walnuts, rye bread (v) 11.5
- **chickpea & coriander burger**, waterford blaa, durrus cheese, chips (v) 12.5
- **st. tola goat’s cheese pizza**, our own herb pesto, courgettes, mushrooms (v) 12.5

## SWEET EATS

- **strawberry parfait**, hazelnut praline, apple jelly, crème fraîche 7.5
- **chocolate cake**, galway hooker ice-cream, honeycomb, pear jam, blackberries 8
- **elderflower custard**, hazelnut crumble, berry & biscuit ice-cream, meringue crisp 8.5

### ADD SMALL CHIPS to your sandwich/meal

- 2