

2017

O'Connells Donnybrook Saturday Daytime 2017

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O'CONNELLS

RESTAURANT



SATURDAY BRUNCH

11.30-15.30

Main or Eggs + Small Plate 18

Classic + Small Plate 24

Dessert Duo + Tea or Coffee 7

EGGS

BENEDICTS

Benedict Classic (gf) 10

Poached Laois free-range eggs, hollandaise sauce, brioche bun, Gubbeen smoked bacon

Avocado & Poached Egg on Toast 9

Grilled Firehouse Bakery foccacia, smashed avocado, poached Laois free-range egg

The Full Irish (gf) 11

Fried Laois free-range egg, smoked bacon, sausages, slow roasted thyme portobello mushroom, tomato

MAINS

Herbed Breaded to-day's Fish 'n Chips gf 14

Squashed peas, tartare sauce, chips or vegetable of the week

Ranch Burger -100% Breast of Irish Chicken 14

Herb marinated breast of chicken, tomato, avocado & chips (Go bunless with gem lettuce)

Ranch 100% Breast of Irish Chicken Burger 14

Herb marinated fillet of chicken, tomato, avocado, chips

Rebel 100% Irish Beef Burger 14

Smoked Gubbeen bacon & cheese, yogurt & mint winter slaw, chips (Go bunless with gem lettuce)

SMALL PLATES

Avocado, Chilli Flakes, Lime v 7

Homemade brown bread (gf)

House Smoked Goatsbridge Trout 8

Tipperary crème fraîche, dill, focaccia (gf)

Kelly's of Newport Grilled Black Pudding 7.5

Bramley apple compote, grainy mustard cream, rocket leaves

Charcoaled Courgette & Fior di Latte Mozzarella gf 7.5

Toonsbridge mozzarella, rocket leaves & basil pesto

Soup of the day (see blackboard) v 7

Homemade brown bread (gf)

CLASSICS

12 HOUR SLOW ROASTED IRISH HEREFORD PRIME BEEF 17

Three-day gravy, horseradish cream – From the trolley

Josperised Irish Salmon & Za'atar Squash gf 19

Roasted butternut squash, tomato salsa, josperised lemon

Grilled Fillets of Irish Waters Plaice gf 19

Squashed mint peas, tartare sauce, chips or veg of the week

Mildly Spiced Mixed Vegetables vg | gf 17

Sauce of mildly spiced Green Saffron curry spices, coconut milk, lentils, poppadom, mango chutney

SIDES 3.5

Vegetable of the Week gf

House Green Salad gf

Josperised Garlic Focaccia

Gratin Potato gf

Chips

Small Soup

DESSERT

Warm Con Trans Tipperary Garden Apple Crumble 7

Whipped cream, soft brown sugar, Rossmore Farm Co.Laois vanilla ice cream

Duo of Mini Dessert Pots 7

Glazed Chocolate Pot de Crème gf

Lil O'Connell Traditional Sherry Trifle gf

Lemon Cheese Cake & Wexford Blackcurrant Compote gf

Espresso Crème Brûlée gf

Rossmore Farm Ice-cream gf

Affogato 6.5

Tia Maria, Rossmore Farm vanilla ice cream & hot espresso shot

Virgin Affogato 5.5

BOOK A TABLE



**All dishes on this menu are either Coeliac Friendly or may be prepared Coeliac Friendly.
The Coeliac friendly dishes are prepared in our kitchens where gluten is also used.**

We work with many small Irish Producers to source our ingredients, many of which we have worked with for years and built strong relationships.

We are passionate about using Irish produce, you can learn more about our producers [here](#).



Call O'Connells Restaurant

00353 1 269 6116



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