

2018

## Pudding Row Menu 2018

Pudding Row

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Main Street, Easkey,  
Co.Sligo.

7 Days a week - 9:30am to  
5pm.

+353 096  
49794

Bank Holiday Mondays, 9:30am to 4pm.



The food philosophy of Pudding Row has always been very simple: We use the best possible ingredients that we can find in Ireland, with as much emphasis on local and organically produced food as possible. We combine these quality ingredients with the freshest, highest quality breads and pastries that we bake fresh every morning. Being based in West

Sligo we are blessed to have easy access to work with some amazing food producers such as Andarl Farm, Woodville Farm, Crimlin Organic Farm as well as numerous local growers.







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5pm.



## Our Food



Soups



Seasonal Homemade Soup of the Day served with homemade crunchy treacle & seed soda bread



## Breakfast (Served all day)

Creamy, Free Range Scrambled Eggs with chives on crunchy white toast

Homemade Beans on Toast: Spiced slow roast vine tomatoes & cannellini beans on crunchy white toast with avocado and a fried egg, dressed leaves and seeds

Breakfast Bagel: Free range bacon, avocado, lettuce, spiced tomatoes, wholegrain mustard mayo and apple & tomato chutney

## Sandwiches



Pulled Pork Sandwich: Free range BBQ Pulled Pork on homemade Achill Island Sea Salt & rosemary focaccia with roasted garlic herb butter and braised red cabbage

Pear, bacon and cheddar sandwich: Roast Pear & Free Range Bacon with wholegrain mustard mayo, Hegarty's Irish cheddar and organic mixed leaves

Veggie Bagel: with chilli & coriander hummus, avocado, spiced tomatoes, pesto & fried Macroom Buffalo halloumi

## Sweet Treats

Homemade Victoria Sponge: Vanilla sponge with homemade raspberry jam & fresh cream


Homemade Sea Salt Caramel and Dark Chocolate Square

## Fresh Breads Baked Daily

White Loaf

Brown Seeded Soda Bread

Herby, Sea Salt Focaccia Bread



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