

2020

Meet Me In The Morning Menu 2020

Meet me in the Morning

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DRINKS

Espresso 2.7
Americano 2.7
Cortado 2.9
Flat White 3
Cappuccino 3
Latte 3
oat milk +0.3

Filter Coffee - Batch Brew 3.5
Filter Coffee - Kalita 4.5
Tea 2.5
Herbal Teas 3
Green Tea/Earl Grey/Rooibos
Peppermint/Chamomile
Hot Chocolate 3.5

Apple Juice 3.5
from David Llewellyn in Lusk,
North Dublin

MORNING 8h-12h

TOAST+MARMALADE 3.5

(1A,9)

blood orange marmalade
with Toonsbridge butter on
rustic loaf

TOAST+CURD 4

(1A,9)

lime and vanilla curd on
rustic loaf

NUT BUTTERS

(1A,7,8)

ROAST HAZELNUT+MAPLE 5
ROAST PEANUT 4

GRANOLA 6.5

(18,7,8,9)

oat, cacao hazelnut, sultana,
raisin, pumpkin and sunflower
seed granola, served
with apple and greek
yoghurt

OVERNIGHT OATS 7.5

(VV) (18,7,8)

rolled oats and chia seeds,
golden raisins, sultanas,
ginger soaked in oat milk
overnight topped with
blood orange, apple
and hazelnut butter

FRENCH TOAST 9

(18,3,7,8,9)

challah french toast,
whipped Toonsbridge ricotta,
spiced plum compote,
Highbank orchard syrup
and granola crumb

ALL DAY 8h-15.30h

EGGS+GREENS 10

(1A,3,9)

McNally kales, garlic yoghurt,
paprika oil, curly parsley,
two poached eggs, rustic loaf
+GUBBEEN CHORIZO+2.5
+KANTURK BLACK PUDDING 2.5
/SMALL 8

MCNALLY HASH 12

(GF) (C3,9)

McNally potato and beet,
a poached egg, beet sour
cream, greens and
Toonsbridge halloumi
+GUBBEEN CHORIZO+2.5
+EXTRA SLICE OF BREAD+1
VEGAN:SAUTEED GREENS
+CRUNCHY PICKLES

LUNCH 12h-15.30h

RICE BOWL 10

(VV) (GF) (6,7,8,12)

warm short grain brown rice,
pickles, garlicky kale,
sesame and chilli crunch
and sauerkraut
+POACHED EGG+1.5
+TOONSBRIDGE HALLOUMI+2.5

FRITTER 12

(1A,3,9)

McNally pumpkin fritter,
Kanturk black pudding,
a poached egg and
mustard greens
+TOONSBRIDGE HALLOUMI+2.5
+GUBBEEN CHORIZO+2.5

ROOTS+HALLOUMI 13

(1A,3,9)

panko Toonsbridge halloumi,
roast sunchokes,
salad blue potatoes,
two poached eggs,
crunchy pickles, crispy quinoa
and mustard greens
+KANTURK BLACK PUDDING 2.5
+GUBBEEN CHORIZO+2.5

ADD ONS

TO ANY MAIN DISH

GUBBEEN CHORIZO 2.5
KANTURK BLACK PUDDING 2.5
TOONSBRIDGE HALLOUMI 2.5
POACHED EGG 1.5
SLICE OF BREAD 1
HALLOUMI 2.5



ALLERGENS Gluten-1A-WHEAT, 1B-OAT|Eggs-3
|Soybeans-6|Peanuts-7|Nuts-8|Milk-9|Celery-10|
Mustard-11|Sesame Seeds-12 (vv)-VEGAN

DRINKS

Espresso 2.7
Americano 2.7
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Flat White 3
Cappuccino 3
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oat milk +0.3

Filter Coffee - Batch Brew 3.5
Filter Coffee - Kalita 4.5
Tea 2.5
Herbal Teas 3
Green Tea/Earl Grey/Rooibos
Peppermint/Chamomile
Hot Chocolate 3.5

Apple Juice 3.5
from David Llewellyn in Lusk,
North Dublin

BRUNCH 9h-15.30h

TOAST+MARMALADE 3.5
(1A,3)
blood orange marmalade
with Toonsbridge butter on
rustic loaf

NUT BUTTERS
(1A,7,8)
ROAST HAZELNUT+MAPLE 5
ROAST PEANUT 4

GRANOLA 6.5
(1B,7,8,9)
oat, cacao hazelnut, sultana,
raisin, pumpkin and sunflower
seed granola, served
with apple and greek
yoghurt

OVERNIGHT OATS 7.5
(VV) (7,8,9)
rolled oats and chia seeds,
golden raisins, sultanas,
ginger soaked in oat milk
overnight topped with
blood orange, apple
and hazelnut butter

EGGS+GREENS 10

(1A,3,9)
McNally kales, garlic yoghurt,
paprika oil, curly parsley,
two poached eggs, rustic loaf
+GUBBEEN CHORIZO+2.5
+KANTURK BLACK PUDDING 2.5

HASH 14

(GF) (3,9)
McNally potato and beet,
a poached egg, beet sour
cream, greens and
Toonsbridge halloumi
+GUBBEEN CHORIZO+2.5
+KANTURK BLACK PUDDING 2.5
+EXTRA SLICE OF BREAD+1

RICE BOWL 12

(VV) (GF) (6,7,8,9,12)
warm short grain brown rice,
pickles, garlicky sautéed kale,
sesame and chilli crunch,
pickles and pumpkin
+POACHED EGG+1.5
+TOONSBRIDGE HALLOUMI+2.5

FRITTER 14

(1A,3,9)
McNally pumpkin fritter,
two poached eggs, beet
whipped ricotta,
Toonsbridge halloumi,
and mustard greens
+KANTURK BLACK PUDDING 2.5
+GUBBEEN CHORIZO+2.5

ADD ONS

TO ANY MAIN DISH
GUBBEEN CHORIZO 2.5
KANTURK BLACK PUDDING 2.5
TOONSBRIDGE HALLOUMI 2.5
POACHED EGG 1.5
SLICE OF BREAD 1

TREATS

FILLED DOUGHNUTS 3.5
*blood orange curd
vanilla creme patisserie*
(1A,3,9)

GLAZED DOUGHNUTS 3
*sea buckthorn
espresso*
(1A,3,8,9)

CARROT STACK 3.9
carrot, black sesame+banana
(VV) (1A,8,9)

ESPRESSO STACK 3.9
espresso+cacao
(VV) (1A,8)

BLOOD ORANGE BROWNIE 3
*gf almond brownie with
candied blood oranges*
(VV) (1A,8)

HAZELNUT BROWNIE
*gf almond brownie with
roast hazelnuts and
roast hazelnut spread*
(VV) (1A,8)



ALLERGENS Gluten-1A-WHEAT, 1B-OAT|Eggs-3
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Mustard-11|Sesame Seeds-12 (vv)-VEGAN