

A LIGHT BREAKFAST SELECTION

HOMEMADE GRANOLA WITH NATURAL YOGURT & FRUIT COMPOTE (1A,4,13)

IRISH OAT PORRIDGE (1F)

With Honey & Cinnamon

BACON SANDWICH (5.95 (1A) - SAUSAGE SANDWICH (1A,10,13)

Gluten Free Options Available

BREAKFAST BAP

Bacon, Egg and Sausage on a Brioche Bap (1A,4,7,10,11,13)

Tea and Coffee available at an additional cost

YOUR HEARTY BREAKFAST SELECTION

GLEESONS AWARD WINNING FULL IRISH BREAKFAST

Grilled Irish Bacon & Sausages, Sean Kelly's Black & White Pudding, Sautéed Mushrooms, Home Fried Potatoes with Grilled Tomato and choice of Free-Range Egg (1A,1E,1F,7,10,13)

MINI BREAKFAST

Grilled Irish Bacon & Sausages, Black & White Puddings with Grilled Tomato and choice of Free-Range Egg (1A,1E,1F,7,10,13)

VEGETARIAN BREAKFAST

Poached, Scrambled or Fried Eggs with Baby Spinach, Sautéed Mushrooms, Grilled Tomatoes and Home Fried Potatoes (7,10)

EGGS YOUR WAY

Poached, Scrambled, Fried or Boiled Eggs Add Bacon - Add Sausages (1A,7, 10,13)

GLUTEN FREE BREAKFAST

Grilled Bacon, Free-Range Eggs, Spinach, Tomatoes & Gluten-Free Toast (7)

POACHED EGG\$ WITH \$PINACH & AVOCADO

On Toasted Sour Dough with Mixed Seeds (1A,7,11)

AMERICAN STYLE BUTTERMILK PANCAKES

Stack of Four Buttermilk Pancakes (1A,4,7)
With Bacon & Maple Syrup - With Nutella (3B,4)
With Blueberries & Maple Syrup - With Eggs & Bacon (4,7)

All breakfasts above include freshly brewed Bewley's house Tea or Coffee and a selection of Gleeson's Homemade Breads, Toast amd Preserves

FROM THE BAKERY

FRESHLY BAKED SCONES

Fruit, White, Brown, Sugar Free Served with Butter & Preserves (1A,4,7)

HOT DRINKS

Tea Bewley's Loose Leaf Herbal Tea Filtered Coffee Americano Latte Cappuccino Flat White Espresso Hot Chocolate

All our Soda Breads & Scones are freshly baked daily in our kitchen. All our Bacon & Sausage is from Loughnanes Foods, Co Galway. Our Black & White Pudding is from the Award Winning Sean Kelly's in Newport, Co Mayo. Our Free Range Eggs are supplied by Ray Gannon, Roscommon.

1: Gluten (A-Wheat, B-Spelt, C-Khorsan, D-Rye, E-Barley, F-Oat), 2: Peanuts, 3: Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Peacans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut, 4: Milk, 5: Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp), 6: Mollusc, 7: Egg, 8: Fish, 9: Celery, 10: Soya, 11: Sesame Seeds, 12: Mustard, 13: Sulphur Dioxide/Suphites, 14: Lupin

All produces/dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer.

Please see the above table out lining the direct allergens used in our products/dishes.

