BALFES

BRUNCH

Wrights of Marino salmon & scrambled eggs on granary bread €14

Smashed avocado, poached eggs, slow roasted cherry vine tomatoes, sourdough toast V €14

Toasted pecan granola with lemon yoghurt & raspberry compote VE €9

3 egg omelette with honey roasted ham, smoked Gouda, caramelised onions & rocket V €15

Eggs Benedict – smoked salmon or cured ham with poached eggs & hollandaise €14

Buttermilk pancakes with cinnamon poached fruits & mascarpone cream €14 with cured bacon, blueberries & maple syrup €14

STARTERS & SALADS

Grilled Gambas with smoky romesco relish, sea vegetable butter, sourdough & charred lemon €18

Soup of the day with house bread ∨ €8

Buffalo mozzarella with avocado pesto and grilled datterini tomatoes, pine nuts V €15

Mixed heritage beetroots, St Tola goats cheese, walnuts, mint & apple ∨E €12

Grilled chicken Caesar salad with avocado, anchovy, parmesan & crispy panchetta €19

MAINS

Chicken alla Milanese with rocket, parmesan, capers

Dry-aged Higgins butchers Ribeye, with lobster mayonnaise, watercress salad & fries €37

Deep-fried haddock & chips, mushy peas & tartare sauce €20

Roasted Mediterranean vegetables, chickpea tabbouleh, smokey aubergine, mint yoghurt & grilled flat bread V €16.5

Spaghetti Pomodoro with bocconcini & fresh basil V/E €17

Dry-aged beef burger, brioche bun, tomato relish, mature Irish cheddar, club sauce & fries €19.5 add bacon €1.5

BodyByrne Superfood mixed grain salad V €17 add grilled chicken €5 add smoked salmon €7

SIDES

Buttered Ratties & house tartare €5.5

Roasted sweet potato wedges with rosemary salt $V/VE \in 6$

Tomato, basil & red onion VE €5.5

Steamed sprouted broccoli with garlic & parmesan

Classic vanilla crème brûlée with blueberries & lemon shortbread ∨ €9

Baked lemon tart with raspberry sorbet ∨ €9

Vanilla & Honeycomb ice cream sundae with hot chocolate sauce ∨ €9

lce cream; Vanilla, chocolate, pistachio V €3 per scoop Sorbet; Roasted mango, raspberry, strawberry VE €3 per scoop



