



*Gourmet & Goddess* - weekend breakfast menu

*- To Start -*

Freshly squeezed orange juice

*- To Follow -*

*(choose one of the following)*

Mixed Berry Smoothie bowl, cocoa nibs, banana (V) (G/F)

Traditional Porridge, cinnamon, apple, local honey (G/F available)

Homemade Granola, Greek yogurt & fresh fruit (G/F)

Selection of Cereals

*- Hat from the Stove -*

**Irish Boxy Pancakes,**

Bernaise Butter, O'Neill's Crispy Bacon topped with free range fried egg

**Fancy Fungi Mushroom Bruschetta,**

Manchego Cheese, Hazelnut Picada (V)

**The Full Irish**

O'Neill's award-winning bacon, Inch House black pudding, free range egg,  
pork sausage, mushrooms & tomatoes

**Sweetcorn Fritters Stack,**

with tomato & basil salsa (Vegan) (G/F) (V)

**Buckwheat Pancakes,**

fresh berries, candied walnuts, maple syrup (Vegan) (G/F)

**Orange & Cinnamon Spiced French Toast,**

yogurt, maple banana, berries (V)

**Wexford Smoked Salmon,**

avocado salsa, free range poached eggs

**Fluffy Blueberry Pancakes**

dark chocolate sauce, toasted almonds

**Award-winning Inch House Black Pudding,**

romesco sauce, free range fried eggs, herb oil

**Super Green Free Range Omelette**

feta cheese, balsamic tomatoes (V) (G/F)