

MUSE'S AÇAÍ CRUNCHY BOWL

Creamy Acai berry sorbet topped with vegan yoghurt, Paddy O's granola, fruit + mixed berry compote + chia seeds (1,6) **7.50** *Vegan friendly*

BIG AL'S BREAKFAST BAGEL

Toasted bagel, baked egg tortilla with cheddar, crispy bacon, mayo, sausages + Ballymaloe relish served with crisps + house made slaw (1, 3, 6, 7) **10.95**

THE BUTLER EGGS BENEDICT

2 organic poached eggs smothered in house made hollandaise on buttery toasted sourdough, choose one of the following:

Smoked salmon + crispy capers (1,3,4, 7)

OR

Crispy Bacon (1,3, 7)

10.95

JUDE'S CROQUE BENEDICT

Our ultimate ham + cheese toastie topped with organic poached egg, slathered in our house made hollandaise (1, 3, 7, 10, 12)

11.95

THE GREEN BOWL

Organic poached egg on greens with chilli avocado, tomato confit, feta, toasted pumpkin seeds, dukkha, garlicky tahini dressing, drizzled with harissa dressing (1, 3, 7,) **9.95**

ALLERGENS: 1.CEREALS 2.CRUSTACEANS 3.EGGS 4.FISH 5.PEANUTS 6.SOYABEANS 7.MILK 8.NUTS 9.CELERY 10.MUSTARD 11.SESAME SEEDS 12.SULPHUR DIOXIDE + SULPHITES 13.LUPINS 14.MULLUSCS

Waffles+Pancakes

MIMI'S CHOCOLATELY WAFFLES

Warm waffle stack with our own rich Baileys chocolate ganache, brown bread ice cream, berry compote + honeycomb crumb **10.95**

SAVOURY/SWEET PANCAKES

Pancake stack with crispy bacon, maple cream cheese, Paddy O's granola crumb with berry compote + maple syrup (1, 3, 7) **10.95**

or

Apple pie pancakes with cinnamon apple, lashings of salted caramel + nutty praline with scoop of brown bread ice-cream (1, 3, 7, 12)

10.95

FLATBREADS

MEAT LOVERS FLATBREAD

Our flatbread topped with house made tomato sauce, Breagh Valley's Andouille sausage, crispy bacon, 'nduja + Toonsbridge creamy fresh mozzarella + rocket (1, 7, 12)

9.95

VEGGIE FLATBREAD

Our flatbread topped with house made tomato sauce, grilled red peppers, sundried tomatoes, our own beet hummus +

Toonsbridge creamy fresh mozzarella +

rocket (1, 7, 11) **8.95**

SANDWICHES

FEISTY FALAFEL

House made beet hummus, smashed falafel, crunchy vegan coleslaw + avocado in tomato wrap (1, 6, 10, 11) **8.5**

ULTIMATE HAM + CHEESE

Irish gammon, our creamy béchamel with cheddar, mozzarella + flecks of red onion on Spelt Baker sourdough bread (1, 7) **8.5**

THE FRESH CHICKEN CLUB

Roast chicken in our house made sundried tomato mayo, crispy bacon + leaves on Keogh's white turnover (1,3,10) **8.5**

SMOKED SALMON BAGEL

Muse's smoked salmon mousse, lemon + dill cream cheese, sliced gherkins, pickled cucumber and crispy capers on toasted bagel with leafy greens (1, 4, 6, 7, 12) **8.5**

THE PEPPERY ROAST BEEF

Artisan beech smoked peppery roast beef with wholegrain mustard, confit tomato, picked aoli + rocket on a freshly baked sourdough baguette (1,3,7,10,12) **9.95**

CLONAKILTY BLACK PUDDING

SAUSAGE ROLL 3.5

Our house made sausage roll with black pudding, Irish sausage meat + our own secret ingredients (1, 3,10, 11, 12)

VEGAN SAUSAGE ROLL 3.5 (1, 6, 10)

Our meats are from Breagh Valley Artisan Meats, Kilkenny and we source as much of our ingredients as locally as possible. All dishes are made fresh in our kitchen each day. Should you have any specific requirements, please let us know.