

All our meat and poultry is 100% Irish, locally sourced and is fully traceable from farm to fork.

Please ask your server if you have any questions regarding food allergies.

Allergen Information

- 1= gluten
- 2=crustaceans
- 3=eggs
- 4=fish
- 5=peanuts
- 6=soybeans
- 7=milk
- 8=nuts
- 9=celery
- 10=mustard
- 11=sesame seeds
- 12=sulphur dioxide
- 13=lupin
- 14=moluscs

Please ask your server what side dishes are available tonight

BRUNCH

Aged minute steak and chips,	17.50
French fries, fried egg, hollandaise	
Fenit crab and Kish Fish smoked salmon	17.50
toasted English muffin, poached egg, spinach, lime, chili and hollandaise	
1 (Wheat), 2, 3, 4, 6, 7, 12	
Avo smash	16.50
Scrambled free range eggs, pickled red chilli, tomato and nigella seed chutney, toasted Fire House sourdough	
1 (wheat), 3, 10, 12	
Middle eastern breakfast bowl	15.50
Sesame roast aubergines, zaatar chicken, feta yogurt, Aleppo chilli, pomegranate seeds	
3, 7, 12	
Moroccan eggs	14.50
poached eggs, tomato, zaatar, chickpea, harissa and coriander yogurt, Fire House toasted sourdough	
1 (wheat), 3, 6, 7, 11	
Add Gubbeen chorizo	5.70
Strawberry & basil bircher	12
Quinoa, cranberry and coconut bircher muesli, basil yoghurt, Keeling's berries, crushed hazelnut	
7, 8 (hazelnut)	

BEVERAGES

Tea	3.20
Americano	3.40
Latte	3.90
Cappuccino	3.90
Flat white	3.90
Espresso	3.10
Double espresso	3.70
Mocha	4.10
Iced coffee	4.25
Syrup	0.75
Alternative milk	0.50
Herbal tea selection	3.65
Green, lemon & ginger, rooibos, Blackcurrant, earl Grey, peppermint	
Glass of milk.....	1.25
Selection of juices	3.30
Selection of minerals	3.30
Mineral water small.....	.35
Mineral water large	6.25
Mimosa	8.00