

Garden Bar

Brunch Menu

Served every morning from 09.00am to 12 noon

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Morning Pastries	4
Freshly Baked Scones,	
Croissant Or A Pain Au Chocolat	
Natural Yogurt & Fruit	4.5
Crunchy Homemade Granola	6
Mixed Berries, Natural Yoghurt, Honey	
Irish Oat Porridge	6
Blueberries & Honey	
"The Castle" Traditional Irish Breakfast	14.3
Dry Cured Rasher, Farmhouse Sausage,	
Kelly's Award Winning Black & White Pudding,	
Grilled Tomato, Fried Eggs, Seeded Brown Bread	
Poached Egg Florentine & Smoked Salmon	14.3
Soda Farl, Baby Spinach, Ballyhack Smoked Salmon,	
Hollandaise	
Buttermilk Pancakes	12
Crispy Streaky Bacon, Maple Syrup	
Omelette	12
Free Range Eggs , Mushrooms And Herbs	
Breakfast Salad	13
Streaky Bacon, black pudding, sauteed potatoes,	
poached egg and mixed leaves	
Poached Egg Benedict	13
Soda Farl, Dry Cured Rashers, Hollandaise	



Juice Menu

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Freshly Squeezed Orange Juice	3
Cranberry Juice	3
Apple Juice	3
Coffee Menu	
Espresso A Shot of very strong coffee, robust and full flavoured.	3
Double Espresso Twice as nice – double the strength and double the volume.	3.9
Cappuccino A Strong espresso shot combined with smooth textured milk and sprinkled with chocolate.	4.2
Café Latte Italian for "coffee and milk" – frothy milk gently folded into a full bodied espresso.	4.2
Americano A black coffee made using espresso beans mellowed with hot water – we serve ours using a double shot.	4
Flat White A delicious combination of Espresso and velvety milk.	4
Hot Chocolate We only use the best cocoa for this indulgent drink.	4.2
Mocha Expertly steamed chocolate milk blended with espresso for a caffeinated chocolate treat.	4.2
Tea Menu	
Traditional Irish Breakfast Tea Blend of the finest teas, rich golden colour and full bodied flavour	4
Selection of Speciality Teas Earl Grey, Camomile, Peppermint, Green and a Red Berry Infusion.	4.2
Decaffeinated offerings available. Non-dairy milk alternatives almond & soya.	