

LADY GREGORY

BREAKFAST MENU

***Traditional Cooked Irish Breakfast**

Two eggs of your choice, (scrambled, poached or fried), sausages, bacon rashers, tomatoes, hash browns, mushrooms, baked beans, black pudding *Gf*

The Full Vegetarian

Two eggs of your choice (scrambled, poached, fried or tofu scramble), mushroom, tomatoes, avocado, spinach, baked beans, hash browns *Vg Gf*

Classic Omelette

With your choice of cheese, ham or smoked salmon *Vg Gf*

Eggs Benedict

Toasted English muffin with two poached eggs, with streaky bacon and hollandaise sauce

California Eggs

Crushed avocado on sourdough toast, two poached eggs *Vg*

Oat Porridge

Served with honey, fresh berries and cinnamon *Vg*

KIDS BREAKFAST

Kids Traditional Cooked Irish Breakfast

Two eggs of your choice, sausage, bacon rasher, hash browns, baked beans *Gf*

Eggs on Toast

Two eggs of your choice (scrambled, poached or fried) on toast *Vg*

***American Style Buttermilk Pancakes** *Vg*

Maple syrup, fresh berries

LADY GREGORY

ADULT BREAKFAST €27.95

Price includes Continental breakfast, Main breakfast course and Tea or Coffee

KIDS BREAKFAST €14.95

For under 12's

CONTINENTAL BREAKFAST

Selection of Juices - Fresh Orange, Apple, Cranberry *V*

Coffee and Tea Selection

Espresso, Americano, Cappuccino, Latte

**Earl Grey, Camomile, Wild Berry, Gunpowder & mango, Green Tea, Blood
Orange**

Choice of Milk – Full Fat, Semi Skim, Soy and Almond

Selection of Cereals & Toasted Granola *Vg Gf*

Variety of Yoghurts

Butter, Nutella, Jam, Honey and Marmalades

Toasts - White, Brown or Gluten Free

Croissants and Muffins *Vg*

Freshly Sliced Seasonal Fruit *V*

Meat Platter of Ham, Turkey and Salami

Selection of Cheese

Smoked Scottish Salmon

**Chefs Recommendation*

Gf- Gluten free option available

V- Vegan

Vg- Vegetarian

LADY GREGORY

2 Courses €59.95

3 Courses €69.95

APÉRITIF

Kir Royal

Crement de Loire Brut, Stillgarden Berrissimo

€5.00 supplement

AMUSE-BOUCHE

Dublin Bay Prawn Bisque

Tarragon Chantilly *gf*

or

Cheddar Cheese Beignets

Guinness Jelly *vg*

BREAD

Crusty Artisan Bread Rolls & Bread-Sticks *vg*

Country Farm Butter, Olive Oil and Balsamic Vinegar

APPETISERS

***Buffalo Mozzarella & Heirloom Tomato** *vg*

Tomato Salad, Basil Pesto, Pine Nuts, Balsamic Dressing

Irish King Scallops *gf*

Cauliflower Cream, Asparagus, Chorizo, Hazelnut & Brown Butter Emulsion

Poultry Liver Mousse with Mushrooms

Granny Smith Apple Puree, Fig Confit, Brioche Nanterre

Courgette Flowers *v*

Cashew Tofu Cheese, Tomato Fondue, Wildflower Honey *Optional*

LADY GREGORY

MAINS

Wild Cod Mariniere *Gf*

Mussels, Brown Shrimps, Samphire, Fennel, Normandie Sauce

Black Angus Beef Fillet *Gf*

Caramelized Onion Puree, Shiitake, Charred Shallots, Chive Oil

*Slaney Valley Lamb Rump *Gf*

Aubergine Puree, Wild Garlic Leaves, Smoked Ricotta

Silver Hill Barbary Duck Breast *Gf*

Butternut Squash Cream, Heritage Beetroot, Red Chard

King Oyster Mushroom *V*

Mushroom Risotto, Truffle Salsa, Sherry Vinegar Caramel

SIDES

French Fries *Vg*

Baby Vegetable Panache *Vg/Gf*

Mashed Potato *Vg*

Garden Vegetable Salad *Vg/Gf*

SAUCES

Bearnaise Sauce *Vg*

Red Wine Jus *Gf*

Green Peppercorn Sauce *Gf*

**Chefs Recommendation - G/f Gluten free - V Vegan - Vg Vegetarian*

LADY GREGORY

DESSERTS

***Baileys Crème Brulee Tartlet** *Vg*

Chocolate Tart, Irish Cream Liqueur Ice Cream, Sea Salt Honeycomb

Apple Tart Tartin

Salted Butter Caramel Sauce, Crumble, French Vanilla Ice Cream

Chocolate Delice *V Gf*

Passion Fruit Curd, Seasonal Berries, Candied Pistachios

Glenown Farm Ice Creams & Sorbets *Vg Gf*

Ask Your Server for Today's Flavours

Irish Continental Cheese Board *Vg*

Selection of Fine Irish and French Cheeses,
Crackers & Accompaniments

TEAS & COFFEES

Selection of Java Republic Herbal Teas

Davidoff 100% Arabica Coffee

French Petit Fours & Macarons

DIGESTIF

Tullamore Dew Irish Coffee

Baileys Coffee

€5.00 Supplement

**Chefs Recommendation - G/f Gluten free - V Vegan - Vg Vegetarian*

LADY GREGORY

For 2 Courses € 24.95

For 3 Courses € 29.95

STARTERS

***Roasted Tomato Soup** *V Gf*

Artisan Bread and Country Farm Butter

Popcorn Chicken

Crunchy Chicken Bites, Tomato Salsa

Vegetable Crudités *V*

Young Fresh Crisp Salads and Vegetables, Chive Dip, Garlic Bread

MAIN COURSE

Goujons Of Cod

Crispy Battered Cod, French Fries, Garden Peas

Junior Beef Burger

Brioche, Angus Beef Patty, Cheese, Coleslaw & Sweet Potato Fries

***Chicken Supreme** *Gf*

Free-Range Chicken, Creamy Mash Potatoes, Baby Vegetables

DESSERT

***Strawberry Ice Cream Sundae** *Vg*

Ice Cream, Whipped Cream, Strawberries, Popping Candy

Vanilla Crème Brûlée *Vg*

Vanilla Custard, Crunchy Marshmallow Topping, Fresh Berries

Chocolate Fondant *Vg*

Butterscotch Sauce, Oreo Crumbs, French Vanilla Ice Cream

**Chefs Recommendation*

Gf - Gluten free

V - Vegan

Vg - Vegetarian