

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 plant based omelette), 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

Avocado on Toast

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*

Davidoff 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

Wrights of Howth Smoked Salmon

**Chefs Recommendation*

Gf- Gluten free option available

v- Vegan

Vg- Vegetarian

LADY GREGORY

Kid's Menu For 2 Courses € 24.95

Kid's Menu 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

Crispy Fish Goujons

Battered Pollack Fillet, 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*

French Vanilla Ice Cream, Whipped Cream, Strawberries, Popping Candy

Chocolate Fondant *Vg*

Butterscotch Sauce, Salted Caramel Popcorn, French Vanilla Ice Cream

**Chefs Recommendation*

Gf - Gluten free

V - Vegan

Vg - Vegetarian

LADY GREGORY

2 Courses €65.00

3 Courses €75.00

APÉRITIF

Kir Royal

Crement de Loire Brut, Crème de Cassis

Bellini

Crement de Loire Brut, Peach Purée

€7.00 supplement

AMUSE-BOUCHE

A Taste of Ireland – Land, Sea and Air

Beef Tartare, Duck Bon Bon, Dublin Bay Prawn, Truffle Popcorn

Chestnut Mushroom Walnut Truffle on Edible Garden Soil *v*

BREAD

Crusty Artisan Bread *vg*

Country Farm Butter

APPETISERS

Wild Caught North Atlantic Sea Scallops *gf*

Garden Peas, Samphire, Chorizo, Hazelnut & Brown Butter Emulsion

Roscoff Onion Soup

Toasted Baguette, Gruyere Cheese, Crispy Shallots

Poultry Liver Mousse with Mushrooms

Porto Grape Apple Chutney, Figs, Brioche Nanterre

Fermented Spelt Barley Perlato *v*

Heirloom Beetroot Tempura, Stout Bread Pumpkin Pangrattato

LADY GREGORY

MAINS

Organic Donegal Salmon Darne *Gf*

Mussels, Clams, Ocean Seaweed, Fennel, Provençale Bouillabaisse Sauce

Market Fish of the Day *G/f*

Please ask Your Waiter for details of our Chefs Special Today

Black Angus Beef Fillet Steak *Gf*

Caramelized Onion Puree, Shiitake, Baby Leeks, Chive Oil

Silver Hill Duck Fillet Cooked at 58°C *Gf*

Sweet Potato Fondant, Caramelised Chicory, Red Cabbage Gel

Redefine Beef Flank *V*

Plant Based Redefine Meat Style Steak, Asparagus, King Oyster Mushroom, Truffle Polenta

SIDES

French Fries *Vg*

Jardiniere of Vegetables *Vg/Gf*

Creamed Mash Potatoes *Vg*

Fresh Local Farm Vegetable Salad *Vg/Gf*

Steamed Broccolini *Vg/Gf*

SAUCES

Bearnaise Sauce *Vg*

Red Wine Jus *Gf*

Peppercorn Sauce *Gf*

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

LADY GREGORY

DESSERTS

“An Irish Take on Tiramisu” *Vg*

Butterscotch Whiskey Sauce, Crispy Feuilletine Base, Irish Cream Liqueur Ice Cream, Espresso Mascarpone Chantilly

Salted Caramel Chocolate Fondant *Vg*

French Vanilla Ice Cream, Chocolate Crumble

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

DIGESTIF

Tullamore Dew Irish Coffee

Baileys Coffee

€8.50 Supplement

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