

LADY GREGORY

ADULT BREAKFAST €27.95

Price Includes Continental Breakfast, Main Course and Tea or Coffee

KIDS BREAKFAST €14.95

For Under 12's

CONTINENTAL BREAKFAST

Selection of Juices

Freshly Squeezed Orange, Apple, Cranberry, Pineapple, Tomato

Coffee Davidoff 100% Arabica

Espresso, Americano, Cappuccino, Latte, Mocha

Java Republic Organic Tea

Irish Breakfast, Earl Grey, Camomile, Wild Berry, Gunpowder & Mango, Green Tea, Blood Orange, Mint & Lemon Verbena, Ceylon Black Decaf

Choice of Milk

Full Fat, Semi Skimmed, Soya, Almond, Oat

Selection of Cereals & Yoghurt *Vg*

Selection of Kellogg's, Toasted Granola
Fruit Yoghurts, Greek Yoghurt

Pastries *Vg*

Croissants, Danish, Pain Au Chocolat, Muffins

Bread & Condiments *Vg*

Sourdough, White, Brown, Mini Bread Rolls, Gluten Free, Butter, Nutella, Jam, Honey, Marmalade

Cold Larder

Freshly Sliced Seasonal Fruit *V*
Continental Cured Meats, Ham, Turkey, Salami
Selection of Irish Continental Cheeses *Vg*
Wrights of Howth Smoked Salmon

LADY GREGORY

BREAKFAST MENU

***Full Irish Breakfast**

Free-Range Eggs Any Style, Hodgins Craft Butcher Sausages, Bacon Rashers, Tomatoes, Hash Browns, Mushrooms, Batchelors Baked Beans, Clonakilty Black & White Pudding

Healthy Breakfast *Vg*

Free-Range Poached Eggs, Grilled Courgette, Roasted Vine Cherry Tomato, Smashed Avocado Farl, Grilled Halloumi, Roasted Red Pepper, Pine nuts, Dukkha

Omelette (Egg White Option Available)

Cheese, Onions, Tomatoes, Ham, Vine Cherry Tomato, Hash Browns

Eggs Benedict or Royale or Florentine

Toasted English Muffin, Free-Range Poached Eggs, Hollandaise Sauce
Choice of Streaky Bacon or Smoked Salmon or Spinach *Vg*

Dry Aged Steak, Free-Range Eggs & Potato Farl

4oz Sirloin Steak, Fried Egg, Bonito Flakes, Crispy Shallots, Roasted Cherry Tomato

Smashed Avocado Toast *Vg*

Free Range Poached Eggs, Crushed Avocado, Pickled Red Onion, Sourdough Toast

Oatmeal Porridge *Vg*

Dates, Goji Berries, Brazil Nuts, Hemp Seeds, Wildflower Honey

KIDS BREAKFAST

Kids Irish Breakfast

Free-Range Eggs Any Style, Hodgins Craft Butcher Sausages, Bacon Rashers, Hash Browns, Baked Beans

Eggs on Toast

Free-Range Egg Any Style on Sourdough, White or Brown Toast *Vg*

***Fluffy Pancakes**

Canadian Maple Syrup, Fresh Sumer Berries, Nutella *Vg*

**Chefs Recommendation V- Vegan Vg- Vegetarian*

LADY GREGORY

2 Courses €65.00

3 Courses €75.00

APÉRITIF

Kir Royal

Crémant de Loire Brut, Crème de Cassis

French 75

Crémant de Loire Brut, Gin, Lemon Juice

€7.00 supplement

AMUSE-BOUCHE

*** Wild Dublin Bay Prawn Bisque**

Pernod Tarragon Cream

Tomato Gazpacho *Vg*

Basil Oil

APPETISERS

White Balsamic Marinated Trio of Beetroot *Vg*

Whipped St Tola Organic Goat Cheese & Matcha, Black Berries, Beets Puree,
Tarragon Snow

*** Lobster Risotto**

Parmesan Cheese, Lemon Grass Foam

Seared Scallops

Sea Urchin & Seaweed Velouté, Sea Buckthorn Puree, Wakame, Bonito Flakes

Chicken Liver Terrine

Plum Apple Chutney, Pickled Mushrooms, Figs, Brioche

Caramelised Roscoff Onion Soup

Gruyère Cheese Crouton, Crispy Shallots

LADY GREGORY

MAIN COURSE

Donegal Organic Salmon Darne

Roasted Courgettes, Squid, Samphire & Fennel Salad, Sauce Crecy, Herb Oil

Ballotine of Wild Northeast Atlantic Hake

New Potato, Sauce Bouillabaisse, Clam, Mussels, Fennel Pollen, Saffron Tuile

West of Ireland Rack of Lamb

Mashed Potato, Courgette Carpaccio, Carrot Gel, Confit Black Garlic
Olive Dust, Mint Jus

*** Ballyhaunis Dry Aged Black Angus Beef**

All Steaks Are Seasoned with W.B. Yeats Signature Steak Rub Finished with Whiskey Sea Salt
Served with Choice of Your Side, Roasted Shallots, Confit Garlic, Parsley & Your Choice of Sauce:
Bearnaise, Red Wine Jus, Peppercorn, Blue Cheese

Fillet (220g)

Rib Eye (220g)

Miso Roasted Celeriac *v*

Lemon Cashew Puree, Charred Leeks, Roasted King Oyster, Watercress, Dukkha
Burnt Onion Powder, Herb Oil

SIDES

Fries

Rosemary Salt *Vg*

Asparagus *Vg*

EVOO, Lemon Gremolata

Mashed Potato *Vg*

Confit Black Garlic

W.B. Yeats Caesar

Baby Gem, Sourdough
Crouton, Anchovies, Parmesan

For a full list of allergens please ask your server

**Chefs Recommendation - *v* Vegan - *Vg* Vegetarian*

LADY GREGORY

DESSERTS

*** An Irish Take on Tiramisu** *Vg*

Butterscotch Whiskey Sauce, Irish Cream Liqueur Ice Cream,
Espresso Mascarpone Chantilly

Salted Caramel Chocolate Fondant *Vg*

French Vanilla Ice Cream, Crystallised Chocolate Crumb

Rhubarb & Madagascar Vanilla Custard *Vg*

Pistachio, Almond Cantuccini

Irish Continental Cheese Board *Vg*

Selection of Fine Irish and French Cheeses, Crackers, Grapes, Celery, Chutney

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 - V Vegan - Vg Vegetarian*