



KIDS MENU

- # egg & toast w/bacon or sausage **4.00**
- # kids granola w/yogurt, mango, blueberries & milk **4.00**
- # banana bread w/maple syrup or honey **4.00**
- # French toast – w' berry compote, vanilla cream & maple syrup **4.00**
- # French toast – w' bacon & maple syrup **4.00**
- # ham & cheese toastie **4.00**
- # kids soup w/white bread **4.00**



KIDS MENU

- # egg & toast w/bacon or sausage **4.00**
- # kids granola w/yogurt, mango, blueberries & milk **4.00**
- # banana bread w/maple syrup or honey **4.00**
- # French toast – w' berry compote, vanilla cream & maple syrup **4.00**
- # French toast – w' bacon & maple syrup **4.00**
- # ham & cheese toastie **4.00**
- # kids soup w/white bread **4.00**



- # **HOMEMADE GRANOLA** – mango and strawberry compotes, Greek yogurt, milk **4.50**
- # **OOH LA LA – French toast, soft brioche, choose from sweet or savoury with -** **7.00**
 - Berry compote, w’ vanilla cream & maple syrup (add bacon) **2.50**
 - Or Bacon & maple syrup (add egg for 1.00)
- # **BREAKFAST BURRITO** – bacon, scrambled egg, sausage, homemade beans **6.50**
- # **VEGETARIAN BURRITO** – scrambled egg, mushroom, spinach, feta cheese, homemade beans **6.50**
- # **BREW BREAKFAST (BIG/NOT SO BIG)** – McKearney’s sausages, bacon, free range egg, soda bread, potato bread **8.00/5.00**
- # **SMASHED AVOCADO** - spiced avocado on toasted sourdough, poached eggs, chilli oil and rocket. **6.50**
Add smoked salmon or bacon for 2.50
- # **EGGS BENEDICT** - poached eggs, toasted sourdough & hollandaise sauce - choose from ham, salmon, bacon or mushroom **8.00**

- # **BREAKFAST BURGER** - bacon, sausage, fried egg, field mushroom, cheese and Ballymaloe relish on a toasted bap **7.00**
- # **EGGS ON TOAST** - free range your way **4.50**
- # **TOAST** – choose from granary, white, sourdough or gluten free with jam, marmalade, honey or peanut butter **2.50**
- # **BREW BANANA & WALNUT BREAD** – served toasted with sliced bananas, w/ maple syrup or honey **4.50**
- # **HOMEMADE SAUSAGE ROLL** – with our house salad & Ballymaloe relish **6.00**
- # **SOUP OF THE MOMENT** **4.50**
- # **GOATS CHEESE SALAD** - roasted pears, beetroot, spiced nuts, cranberries, mixed leaves & house dressing **7.00**
- # **WARM CHICKEN SALAD** – cous-cous, avocado, mixed leaves, butternut squash, peppers, mustard & parmesan dressing **7.50**
- # **CROQUETTES** – ham & cheddar w’ pea puree side & house salad **7.00**
- # **DAILY SANDWICH SPECIAL - with house salad** **7.50**

Look out for our daily specials
Vegan, dairy free, gluten free menus available just ask

- Bowl of sweet potato chips 2.80
- Smashed avocado 2.00
- Potato bread, Soda bread 1.00
- Heinz beans .60p
- homemade beans 1.50

EXTRAS

- Sausages/bacon 2.50
- Smoked salmon 2.50
- field mushrooms 1.00
- roasted tomatoes 1.00

Please ask a member of staff if you have any allergens or food intolerance queries

Bills to the table only please



VEGAN MENU



BREAKFAST

- # **BANANA & WALNUT BREAD** – home made with maple syrup
4.50
- # **GRANOLA** – w/ mango, strawberry compote, plant based milk
4.50
- # **SMASHED AVOCADO** – w/ mushrooms, rocket & chilli oil
6.50
- # **BREAKFAST BURRITO** – field mushrooms, spinach, homemade beans and avocado
6.50
- # **TOAST** – Granary, white, sourdough w/ dairy free spread
2.50
- # **ROASTED PEAR SALAD** – beetroot, butternut squash, peppers, mixed leaves, mixed nuts, balsamic reduction
7.00
- # **SUPERFOOD WRAP** – red quinoa, butternut squash, peppers, roasted nuts, mixed leaves, beetroot hummus
7.50

Please notify your server of any dietary requirements

DAIRY FREE

- # **BREW BANANA BREAD** – honey or maple syrup 4.50
- # **HOMEMADE GRANOLA** - mango & strawberry compotes, dairy free yoghurt plant milk 4.50
- # **SMASHED AVOCADO** – spiced avocado, on toasted sour dough, poached eggs, rocket & chilli oil 6.50
- Add bacon or smoked salmon 2.50**
- # **breakfast burrito** – bacon, scrambled egg, sausage, homemade beans 6.50
- # **Vegetarian burrito** – scrambled egg, mushroom, spinach, homemade beans 6.50
- # **BREW BREAKFAST (BIG/NOT SO BIG)** – McKearney's sausages, bacon, free range egg, toasted sour dough 8.00/5.00
- # **BREAKFAST BURGER** - bacon, sausage, fried egg, field mushroom, Ballymaloe relish on a toasted dairy free bap 7.00
- # **EGGS ON TOAST** - free range your way 4.50
- # **TOAST** – choose from granary, white, sourdough with jam, marmalade, honey or peanut butter 2.50
- # **ROASTED PEAR SALAD** – beetroot, butternut squash, peppers, mixed leaves, mixed nuts, balsamic reduction 7.00
- # **WARM CHICKEN SALAD** – cous cous, avocado, mixed leaves, butternut squash, peppers, house dressing 7.50
- # **DAILY SANDWICH SPECIALS** - with house salad 7.50

Please notify your server of any dietary requirements

GLUTEN FREE MENU



SMASHED AVOCADO - spiced avocado on toasted gluten free bread, poached eggs, chilli oil and rocket **6.50**
(Add smoked salmon or bacon for 2.50)

EGGS BENEDICT - poached eggs, toasted gluten free bread & hollandaise sauce - choose from ham, salmon, bacon, mushroom **8.00**

EGGS ON GLUTEN FREE TOAST – free range your way **4.50**

TOASTED GLUTEN FREE BREAD – with jam, marmalade, honey, peanut butter **2.50**

OOH LA LA – French toast, choose from sweet or savoury **7.00**

Berry compote, w' vanilla cream & maple syrup Or

Bacon & maple syrup (add egg for 1.00)

GOATS CHEESE SALAD - roasted pears, beetroot, spiced nuts, cranberries, mixed leaves & house dressing **7.00**

WARM CHICKEN SALAD – red quinoa, avocado, mixed leaves, butternut squash, peppers, mustard & parmesan dressing **7.50**

DAILY SANDWICH SPECIAL – with house salad **7.50**

Please notify your server of any dietary requirements

GLUTEN FREE MENU



SMASHED AVOCADO - spiced avocado on toasted gluten free bread, poached eggs, chilli oil and rocket **6.50**
(Add smoked salmon or bacon for 2.50)

EGGS BENEDICT - poached eggs, toasted gluten free bread & hollandaise sauce - choose from ham, salmon, bacon, mushroom **8.00**

EGGS ON GLUTEN FREE TOAST – free range your way **4.50**

TOASTED GLUTEN FREE BREAD – with jam, marmalade, honey, peanut butter **2.50**

OOH LA LA – French toast, choose from sweet or savoury **7.00**

Berry compote, w' vanilla cream & maple syrup Or

Bacon & maple syrup (add egg for 1.00)

GOATS CHEESE SALAD - roasted pears, beetroot, spiced nuts, cranberries, mixed leaves & house dressing **7.00**

WARM CHICKEN SALAD – red quinoa, avocado, mixed leaves, butternut squash, peppers, mustard & parmesan dressing **7.50**

DAILY SANDWICH SPECIAL – with house salad **7.50**

Please notify your server of any dietary requirements

coffee by bravo tango

	<i>small</i>	<i>large</i>
# espresso	1.50	2.00
# americano	2.20	2.50
# cappuccino	2.50	2.90
# flat white	2.50	
# piccolo	2.00	
# latte	2.40	2.90
# mocha	2.50	3.00
# machiatto	2.40	
# hot chocolate w' marshmallow	3.00	
# Kids hot chocolate	2.50	
# decaf	.50	
# add vanilla, hazelnut, caramel, cinnamon		
# or salted caramel	.50	
# iced latte	3.50	
# Affogato	3.50	
# chai latte	2.50	
# Dirty chai	3.00	

oat, almond & soy milk .50p – enquire when ordering

Brew Bar – using our guest single origin

# filter	3.50
----------	------

Smoothies & milkshakes

# Pash 'n' shoot – mango, pineapple, passionfruit	3.50
# Coco-LoCo – mango, pineapple, coconut, lime & mint	3.50
# Berry go round – blackberries, raspberries & strawberries	3.50
# Strawberry split – strawberry & banana	3.50
# Kale Kick– kale, spinach & mango	3.50
# Malteser milkshake	3.50
# Strawberry milkshake	3.50
# Banana milkshake	3.50
# Mint Aero Milkshake	3.50
# pure orange juice	2.50

cans

# coke, diet coke	2.00
# san pellegrino – orange, blood orange,	
# Pomegranate & lemon	2.20
# Celtic pure still water	1.50
# san pellegrino sparkling water	1.80
# large san pellegrino sparkling water	4.50
# fruice	1.20

tea

# breakfast tea	1.80
# decaf breakfast	2.00
# delicious berry	2.00
# earl grey	2.00
# japanese sencha green	2.00
# strawberry & spears	2.00
# mint chocolate rooibos	2.00
# peppermint	2.00

Beers

# Heineken	4.00	
# Corona	4.00	
# Heverlee	4.20	
# Coors Light	4.00	
# Birra Moretti		4.00
# Carlsberg	4.00	
# becks/peroni zero	3.80	
# BrewDog Punk IPA	4.50	

Cider

# Maclvors Medium (Armagh)		5.00
# Maclvors Traditional	5.00	

Coolers

# West Coast Cooler Original	4.00	
------------------------------	------	--

Cocktails

Bravo Tango Martini

BravoTango Espresso, Kettle One Vodka and Kahlua with a dash of sweetness 😊

8.00

Gin Bramble

Bombay Dry Gin, Chambord, lemon juice and our own house sugar syrup

8.00

Kraken Mojito

Spiced Rum, lime wedges, brown Sugar and mint topped with Soda

8.00

Mimosa

Prosecco Toped with Fresh Orange Juice

5.50

White

# Acacia Tree Chenin Blanc		15.00	4.50
citrus & peach flavours, zippy finish			
# Circa Pinot Grigio		18.00	5.00
A dry and fruity wine with flavours of citrus and tropical fruits.			
# Paddock Chardonnay		17.50	4.80
juicy, peach & tropical fruits			
# Los Tilos Sauvignon Blanc		18.00	5.00
zesty, refreshing, gooseberry & citrus			
# Tokomaru Bay Sauvignon Blanc		22.00	
vibrant citrus & green pepper aromas, gooseberry & tropical flavours			

Red

# Acacia Tree Pinotage		15.00	4.50
soft, medium bodied red wine, with flavours of blackcurrants, cherries and plums			
# Paddock Merlot		17.50	4.80
rounded with vanilla oak, shows a firm tannin finish.			
# El Cuyo Malbec		18.00	5.00
black stones fruits, chocolate & spice			
# Los Tilos Cabernet Sauvignon		18.00	5.00
smooth, light plummy notes, ripe berry fruit, jucy tannins			
# Little Eden Pinot Noir		19.00	
cherries, strawberries and cocoa, complex and medium-bodied wine with a soft and elegant lingering finish.			

Grant Burge Shiraz

blackberry with subtle hints of vanilla and tannin, elegant with a firm finish

19.50 4.00

Bottega Poeti Prosecco

fresh, delicate, balanced with an harmonious blend of acidity and softness

23.00

45.00

Reynier Champagne Brut

light elegant with soft full flavours, generous bubbles, good balance & finish

Rose

# O&G White Zinfandel rose		17.50	4.50
strawberry, cranberry & raspberry fruits, medium sweetness with balanced acidity			