



Stillorgan's Neighbourhood Restaurant

## BRUNCH DRINKS

*Full Wine List Available*

### Sparkling Wine

	Glass	Bottle
Prosecco, Sora Loc, 2017 /Org/	7.5	35
Cava Brut, Villa Conchi, Luis Canas, 2017		50

### Prosecco Drinks

Ratafia Prosecco <i>Italian Cherry Liqueur and Prosecco</i>	8
Aperol Spritz <i>Aperol, Prosecco and Sparkling Water</i>	9
Campari Spritz <i>Campari, Prosecco and Sparkling Water</i>	9
Prosecco Royale <i>Prosecco and Crème de Cassis</i>	8

### Vermouth

Fernando de Castilla Vermut	4.5
<i>With Poachers Irish Tonic</i>	7.5

### Port

Dow's Fine White Port	4.9
<i>With Poachers Irish Tonic</i>	7.9

### Draught Beer

Peroni Nastro Azzurro, 5.1% ABV	
Glass	3.75
Pint	6

### Soft Drinks

Coca-cola	2.8
Diet Coke	2.6
Sprite Free	2.6
San Benedetto Clementine	2.9
San Benedetto Lemon	2.9

### Bottled Beer from Wicklow Wolf

Arcadia Lager *GF, 33cl, 4.3%	6
Mammoth IPA, 33cl, 6.2%	6.5

### Non-alcoholic Wine and Beer

Wicklow Wolf Moonlight, 33cl	5
Leitz Riesling 'Eins Zwei Zero'	5

### Mineral Water 75cl

San Pelligrino Sparkling	4
Aqua Panna Still	4

### Beekon Batches Honey Refreshers

*Natural, Irish Made, and Sulphite Free*

Classic, 33cl, 5%	6.5
Honey and Ginger, 33cl, 5%	6.5



## Coffees and Teas

Americano	2.8	Lyons Gold Tea	2.6
Latte	3	<i>Loose Teas &amp; Infusions</i>	
Cappuccino	3	Chamomile Blossom	3
Flat White	2.9	Whole Peppermint	3
Espresso	2.3	Pink Grapefruit	3
Double Espresso	2.6	Green Tea Sencha	3
Macchiato	2.5	Rooibos Redbush	3
Mocha	3.2	Earl Grey Blue Flower	3

*All Coffees Available Decaffeinated and with Oat Milk (+50c)  
Coffee Roasted by Upside Coffee*

## Spicy Free-range Chicken Wings

with Cashel Blue Dip and Celery

Small – 9.5

Large – 17

## Eggs on Sour-dough

*All served with Garlic and Thyme Roast Baby Potatoes*

### Smashed Avocado

Fivemiletown Goats Cheese, Seeds  
& Two Soft Poached Eggs

12

### Prawn & Avocado Benedict

Spicy Nduja, Two Soft Poached Eggs and  
Hollandaise

13.5

### Ham Hock Benedict

Two Soft Poached Eggs and  
Hollandaise

11

### Howth Pier Smoked Salmon Benedict

Baby Spinach, Two Soft Poached Eggs and  
Hollandaise

13

## Salad

Fivemiletown Goat's Cheese, Gold River Farm  
Leaves, Toasted Fregola, Mooncoin Beets,  
Pomegranate Seeds and Pomegranate Dressing

12

Add Grilled Chicken 3.5

Add Baily & Kish Smoked Salmon 3.5

*Thanks for Supporting Your Independent Neighbourhood Restaurant.  
We Do Our Best to Support Independent Local Suppliers.*

Our Meats are Irish – Consult your Waiter for Allergens



## Brunch Mains

### The Full RIBA

Hick's of Dalkey Italian Sausages, Bacon, and Black & White Pudding, Sautéed Mushrooms,, Roast Tomato, House Beans, Soft Poached Eggs, Caviston's Sour-dough Toast  
12

### RIBA Beef Burger

Toonsbridge Scamorza, Hick's Smoked Bacon, Baby Gem, Beef Tomato, Onion Jam, Mustard Mayo, on a Caviston's Bakery Seeded Bun with House-cut Fries  
16

### Veggie Lovers Breakfast

Tenderstem Broccoli, Spinach, Roast Tomato, Sautéed Mushrooms, House Beans, Roast Baby Potatoes, Soft Poached Eggs, Caviston's Sour-dough Toast  
12

### Fritto Misto and House-cut Chips

Prawns, Line-caught Squid, Chunks of Cod Garlic Aioli and a Soya, Ginger, Honey and Green Peppercorn Dip  
18

### RIBA Brioche French Toast

Fresh Berries, Frutti di Bosco, Maple Syrup  
*Add Hick's of Dalkey Smoked Bacon - 2.5*  
12

### Pappardelle al Ragù

Donal & Gillian Hick's Italian Sausage Ragù, Torn Buffalo Mozzarella  
18

### Steak and Eggs

*Dry-aged by Pat McLaughlin Butchers*  
10oz Sirloin, Poached Eggs, Grilled Tomato, Tenderstem Broccoli, Roast Potatoes, & Hollandaise  
27.5

### Wild Mushroom Panzarotti Pasta

Truffle Cream Sauce, Dressed Rocket  
17

### Italian Sausage & Cannellini Bean Stew

Poached Eggs, Burrata and Garlic Sour-dough  
15

## Brunch Sides

House Beans in Tomato Sauce 2.5

Hick's of Dalkey Italian Sausages 3

Whole Smashed Avocado 3.5

Hick's Crispy Smoked Bacon 3.5

Rosemary & Garlic Roast Potatoes 4.5

Sautéed Mushrooms 2.5

Tender-stem Broccoli with Salsa Verde and Crushed Smoked Pistachios 4.5

House-cut Fries 4.5

Truffle and Parmesan Fries 4.5

Maple Syrup 1.5



Desserts  
All €6.75

Tiramisu

Pear and Frangipane Tart  
Amaretto Lime Marscapone and  
Almonds

Panna Cotta  
Sicilian Orange Curd

Gorgonzola Dolce  
Honey, Hazelnuts

Selection of Italian Ice-cream  
Choose 3 from Vanilla, Chocolate,  
Frutti di Bosco, Hazelnut and Lemon  
Sorbet

Affogato  
Hazelnut Gelato, Espresso, Amaretti  
Add Disaronno €3

Chocolate Pistacchio Truffles  
€1.5 each

Liqueur  
Coffees €7.25

Dessert Wine/ Ports

Irish – Jameson  
French – Hennessy VS  
Baileys – Baileys  
Calypso – Kahlua  
Italian – Frangelico

Jurançon Moelleux, <i>Petit Mansang</i> , Chateau de Naveilles, France, 2013	75cl/150cl 6/10
Dow's Old Tawny 10 Year	7
Dow's Nirvana Dessert Port	7

Full Wine List Available

