Elle's Bar & Bistro

Weekend Brunch & Lunch Menu

12:30pm - 4pm

Botanical Brunch

Elle's Full Irish Breakfast.....€14.95
two bacon, two sausage, black & white pudding, grilled tomato, flat cap mushrooms, hash browns, Bachelor's baked beans, toast. Your choice of eggs; scrambled, fried or poached (1.a, 3, 7, 10, 12)

Eggs & Avocado.....€12.50
crushed avocado, two soft poached eggs served on char-grilled sourdough bread (1.a, 3, 10)

Omelette.....€12.50
three free range eggs, with your choice of; ham, cheese, spinach & tomato (3, 7, 10)

Eggs Royale.....€14.50
two soft poached eggs, Ballycotton smoked salmon, English muffin & Hollandaise sauce (1.a, 3, 4, 7, 10)

Eggs Benedict.....€13.50
two soft poached eggs, bacon, English muffin, Hollandaise sauce (1.a, 3, 7, 10)

Steak & Eggs.....€26.00
8oz grilled aged sirloin steak served with a soft poached egg & Hollandaise sauce (3, 7, 10)

Lunch Classics

Louisiana Hot Chicken Wings.....€10.50
celery sticks, blue cheese sauce (3, 7, 9, 10)
Large portion €14.50

Fish & Chips.....€15.50
battered fish of the day, skinny fries, basil pea puree, tartar sauce (1.a, 3, 4, 7, 10)

8oz Hereford Beef burger.....€16.50
brioche bun, tomato, lettuce, Ballymaloe relish, Dubliner cheese, skinny fries (1.a, 3, 7, 10)

Chicken Sriracha.....€16.50
marinated & grilled chicken breast, brioche bun, crushed avocado, beetroot slaw, tomato, baby gem, skinny fries (1.a, 3, 7, 10)

Soups

Homemade Soup of the Day.....€6.50
artisan bread (1.a 9, 11) (V) (VE)

Seafood Chowder.....€9.75
Irish soda bread, smoked Achill sea salt (1.a, 2.e, 4, 7, 9, 14.b, e)

Salads

Superfood Salad.....€11.50
quinoa, long stem broccoli, avocado, beetroot, blueberries, sunflower seeds, feta, watermelon, toasted almonds, edamame beans, walnut dressing (7, 8.a, c)(V)(VE)

Caesar Salad.....€10.50
bacon lardons, soft boiled egg, croutons, cos lettuce, aged Parmesan (1.a, 3, 4, 7, 10)
Add Ballycotton smoked salmon, grilled chicken or crayfish tails.....€5.50

Cauliflower Tempura.....€11.50
mixed peppers, cucumber, bean sprouts, red onion, coriander, sweet chili, ume plum, sesame seeds (1.a, 6, 11) (V) (VE)

Sides

€4.50 each

Mixed Leaf Salad.
Sun-dried tomato, aged Parmesan (7, 10, 12)

Wilted Greens
(7)

Skinny Fries, Garlic Mayo
(3,10)

Sweet Potato Fries, Sweet Chili Aioli
(3, 10)

IVEAGH GARDEN HOTEL

V: Vegetarian, VE: Vegan

Allergens
1. Gluten: |a) Wheat| b) Ray| c) Barley| d) Oats| 2 Crustaceans: |a) Crab |b) Lobster |c) Cray fish |d) Shrimps |e) Prawns |f) Krill |3 Eggs| 4 Fish|5 Peanuts| 6 Soybeans| 7 Milk| 8 Nuts:| a) Almonds| b) Hazelnut| c) Walnuts |d) Cashew |e) Pecan| f) Brazil nuts| g) Pistachio| h) Macadamia |j)Queensland nut| 9 Celery|10 Mustard| 11 Sesame| 12 Sulphur dioxide| 13 Lupin| 14 Mollusks: |a) Snails b) Clams |
c) Oyster |d) Scallops |e) Mussels |f) Squid |g) Octopus| h) Cuttlefish. All nut free dishes are prepared nut free, however not within a nut free environment.