

ELLE'S BAR & BISTRO

Weekend Brunch & Lunch Menu



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 Ballycotten 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)

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.....€16.00
brioche bun, tomato, lettuce, mustard mayo, Dubliner cheese, skinny fries 1.a, 3, 7, 10

Chicken Sriracha.....€15.95
marinated & grilled chicken breast, brioche bun, crushed avocado, beetroot slaw, tomato, baby gem, skinny fries 1.a, 3, 7, 10

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, Ballycotten 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.....€24.00
grilled aged sirloin steak, soft poached egg & Hollandaise sauce 3, 7, 10

Brunch Sides €3.50 each

Bacon
Sausage 1.a, 12
Bachelor's Baked Beans
Flat Cap Mushrooms 7
Your Choice of Eggs 7; Fried, Scrambled, Poached 3

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

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.

V: Vegetarian, VE: Vegan