

BRUNCH MENU

SNACKS

Smoked almonds €5.5

Nocellara olives €5.5

Bread & butter €4.5

Carlingford oysters, tomato chilli ponzu (4pcs) €18/(6pcs) €26

Boyne Valley goat cheese doughnut €9.5

Kilkee crab tartlet, kohlrabi, chilli oil €10

PLATES

Jalapeño french toast, maple glazed pork belly, fried egg €16

Orwell's full irish breakfast €18

Lobster eggs benedict, brown butter hollandaise, fennel & blood orange salad €26

Classic eggs benedict, pork belly, poached eggs, hollandaise sauce €16

Eggs Florentine, spinach, poached eggs, hollandaise sauce €14

Eggs Royale, smoked salmon, poached eggs, hollandaise sauce €18

King oyster mushrooms, hash brown, gribiche, spinach, brown sauce €14

Salted cod, Arnold Bennett €16

Rump steak & chips, fried egg, bearnaise sauce €30

TO SHARE

JJ Young Cote de boeuf to share, spuds, salad €95

Fish of the day to share, spuds, salad (ask server for the daily price)

SIDES

Crispy spuds, truffle aioli €6.5

Roast butternut squash, Velvet Cloud, maple syrup, croutons €6.5

Crispy miso cabbage €6.5

FRESH HOMEMADE LEMONADE

Watermelon €6.5

Lemonade €6.5

Mint & ginger €6.5

Lemon & thyme €6.5

Tarragon €6.5

Strawberry €6.5

All fruit and veg supplied by Keelings, Co. Dublin. Beef from JJ Young, Co. Kildare. Fish from Glenmar, Co. Dublin.
Menu is subject to change. Service charge of 12.5% on parties of 5 and more. Tips are evenly distributed amongst staff.
Please ask a member of staff if you would like to see our food intolerance or allergy menu.