



GATHER

| BRUNCH MENU |

| 10:30 am- 4pm |

Prosecco	6
Elderflower & Gooseberry Mimosa	7
Lemon & Meadowsweet Mimosa	7

Cuinneog **buttermilk pancakes** |v| 6.25

+ Andarl streaky **bacon** & organic maple 8.75

+ pancake special - **please speak with your server**

Rosti benny w/poached eggs, potato rosti, smashed avocado, hollandaise sauce, beetroot yoghurt, mixed greens, seeds |v| 11

Gather breakfast, Andarl farm free range sausages & bacon, Newport black & white pudding, Dermot's eggs, fried potatoes, mushrooms +tea|coffee 10.5

Sourdough w/ lemon & garlic sautéed organic greens, **Harry's nut butter**, fried eggs, hollandaise & dukkah |v| 11.75

Gather **brunch** special
|please see the specials board|

| SIDES | ADD ON |

sausages 2.25	eggs 1.75
mushrooms 1.75	pudding 1.75
avocado 2.25	bacon 2.25
fried potatoes 2.75	smoked salmon 2.75
halloumi 2.75	hollandaise 1.25

| LUNCH MENU |

| 12pm – 4pm |

Homemade **soup** w/ brown bread 5.5

Atlantic seafood **chowder**, cream, dill, leeks, dillisk w/ brown bread 7.25

Brady's **beef burger** on brioche bun, gherkin, Durrus cheese, celeriac remoulade, rocket, beetroot relish & hand cut fries 16
|+ **bacon** 1.75| |+ **red onion jam** 1.25|

Beetroot & barley burger on brioche bun, gherkin, Young Buck blue cheese, Graham's horseradish mustard, rocket, beetroot relish |v| 15.5
|+ **bacon** 1.75| |+ **red onion jam** 1.25|

Sweet potato, spinach & **lentil dahl**, cauliflower rice, Velvet cloud yoghurt, toasted almonds, pomegranate 14.5

| For today's Specials please see board |

| FRIES |

Handcut fries |v| 4.25

Truffle fries- mayo, sage& parmesan |v| 6.25

Chorizo **taco**, Velvet cloud yoghurt & cheddar 7.25

Harry's nut butter, **chili**, sour cream & parsley |v| 6.75

| TO SHARE |

Olives & sourdough |v| 4.25

Spiced mixed **nuts** & chickpeas |v| 4.25

Irish **charcuterie board**, duck liver pate, Wooded pig chorizo, Gubbeen salami, Durrus cheese, Young buck blue cheese, Milleens, elderflower & gooseberry jam, pickled fennel, sourdough 17.25 sml | 22.5 lrg

Irish **cheese board**, Young buck blue cheese, Milleens, Kylemore, Sheridan's crackers, nuts, red onion jam |v| 14 sml | 19.25 lrg

Speak to your server about any vegetarian, vegan & gluten free dishes. Please let us know if you have any dietary requirements or allergies: an allergen menu is available from behind the bar.



GATHER

|DESSERTS|

Warm chocolate **brownie** w/ peanut butter, salted caramel & vanilla ice cream 6.75

Apple & cinnamon **crumble**, homemade custard & ice cream 6.75

Cuinneog **panna cotta**, blackberry swirl, ginger crunch biscuit 6.75

Meringue, lemon curd, elderflower & gooseberry, orange caviar & cream 6.75

|COFFEE & TEAS|

Espresso	2.4	2.7
Macchiato		2.5
Americano	2.5	2.9
Cappuccino		3
Latte		2.9
Flat White		2.9
Solaris Herbal Tea		2.9
Mocha		3.3
Hot choc		3.20
Chai Latte		2.9
Tea for 1		2.3
Tea for 2		3.7
Soya Almond Oat milk		.55
Vanilla Caramel Hazelnut		.55

|COLD DRINKS|

Connolly **Lemonade** 3

Connolly **Pink Lemonade** 3

KoKombucha 4

Black Castle Fiery **ginger beer** 3

Black Castle **Berry bramble sting** 3

Attyflin **apple** juice 250ml 3

Attyflin **apple** juice 500ml 5.25

Attyflin **apple & elderflower** 250ml 3

Attyflin **apple & elderflower** 500ml 5.25

Coke |Diet Coke |Fanta |Sprite 2.75

Peanut butter oatmeal **smoothie** 4.25

Purezza **Filtered Water** 500ml

-Still 1.75 |free refills|

-Sparkling 2.25 |free refills|

|BEER & IRISH CRAFT BEERS|

Galway Hooker Pale Ale	500ml	6.85
Galway Hooker Amber Lager	500ml	6.85
Black Donkey Sheep Stealer	500ml	7
Whitehag Little Fawn IPA	330ml	6.25
Whitehag ROC Modern Pils	330ml	6.25
Western Herd Atlantic Red Ale	330ml	6
Western Herd Back Beat Witbier	330ml	6
O Brother Pale Ale	500ml	7.5
Craigies Dry Cider	500ml	7
McIvers Med Dry Cider	500ml	7.5
Orchard Thieves	500ml	7.5
Cons Irish Cider	500ml	7.5
Heineken	330ml	4.6
Budwesier	330ml	4.6
Peroni	330ml	5.75
Corona	330ml	4.75
Erdinger Non Alcoholic	500ml	4.5
Heineken 00	500ml	4.5

|WINE LIST|

Full wine list available upon request

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