



SHEARWATER

HOTEL & SPA



Brunch Menu

Shearwater Hotel Brunch

Small Plates

Buttermilk Pancakes ^{4,5,6,7,11}

With a choice of:

- Greek yogurt, summer berry compote and toasted granola
- Maple syrup and crisp streaky bacon
- Chopped banana and Nutella

Yoghurt and Granola ^{5,6,7}

Thick and creamy Greek yoghurt, topped with crunchy granola

Fruit Platter

A refreshing platter made up of sliced melon, pineapple and fresh berries

Smoked Salmon Roulade ^{3,6,7,11}

Rolled in cream cheese and dill, avocado cream, homemade brown bread

Calamari ^{1,3,6,11}

Tempura calamari rings served with aioli and lemon

Hummus ^{6,7}

Chickpea hummus, vegetable crudities and grilled flat bread

Main Plates

€9.00

Full Irish ^{6,7,11}

The full works served with a choice of poached, fried or scrambled eggs

€10.95

€4.95

Vegetarian Full Irish ^{6,7,11}

Grilled mushroom, tomatoes, avocado, sauté potatoes and with a choice of poached, fried or scrambled eggs

€9.95

€7.95

Smashed Avocado ^{6,7,11}

Served on toasted sourdough, with lemon yoghurt and crumbled feta

€9.50

€9.95

Eggs Benedict ^{6,7,11,13}

Two poached eggs, served on a toasted muffin, with sliced ham and hollandaise sauce

€11.00

€8.95

Eggs Florentine ^{6,7,11,13}

Two poached eggs served on toasted muffin, with buttered spinach and hollandaise sauce

€11.00

€8.95

Eggs Royale ^{3,6,7,11,13}

Two poached eggs served on a toasted muffin, with sliced smoked salmon and hollandaise sauce

€11.95

Shakshuka ^{8,11,12,13}

Slow cooked peppers in a spiced tomato sauce, with poached eggs and toasted sourdough

€12.95

Belgian Waffles ^{5,6,7,11}

Served warm, with a choice of:

- Maple syrup and crisp bacon
- Yoghurt and berry compote
- Chopped banana and Nutella sauce

€9.95

Allergen Index

No. 1 & 2 Shellfish

No. 3 Fish

No. 4 Peanuts

No. 5 Nuts

No. 6 Cereal containing gluten

No. 7 Milk/milk products

No. 8 Soya

No. 9 Sulphur dioxide

No.10 Sesame seeds

No.11 Egg

No.12 Celery & celeriac

No.13 Mustard

No.14 Lupin

