

BRUNCH MENU

RYLEIGH'S

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Crunchy Homemade Granola (1a,1e,1f,4) Berries & Greek Yogurt	€9.95
Organic Homemade Porridge (1f,3d,4) Caramelized Banana, Toasted Pecan Nuts & Maple Syrup Add Berries +€2.50	€9.50
Buttermilk Pancakes (1a,3b,4,7) Toasted Pecans, Berries, Mascarpone, Caramel Sauce	€15.95
French Vanilla Toast (1a,4,7,10) Mascarpone, Berries, Caramelized Banana, Maple Syrup	€16.50
Full Irish Breakfast "The Works" (1a,1e,1f,4,7,13) Grilled Pork Sausage, Streaky Bacon, Black & White Pudding, Flat Cap Mushroom, Roast Tomato, Beans, House Potatoes, Fried Eggs, Toast	€17.50
Toasted Bagel (1,4,7,12,13) Crispy Prosciutto, Scrambled Eggs, Avocado, Tomato Relish, House Potatoes	€17.50
Eggs Benedict (1a,4,7,13) 2 Poached Eggs, Crispy Bacon, Toasted Buttered Muffin, Hollandaise Sauce, House Potatoes	€16.50
Eggs Royale (1a,4,7,8,13) 2 Poached Eggs, Smoked Salmon, Toasted Buttered Muffin, Hollandaise Sauce, House Potatoes	€17.50
Eggs Florentine (1a,4,7,13) 2 Poached Eggs, Spinach, Toasted Buttered Muffin, Hollandaise Sauce, House Potatoes	€15.50
Ryleigh's Chicken Salad (1a,4,8,12,13) Fillet of Chicken Thigh, Baby Gem, Roasted Peppers, Avocado Salsa, 'Nduja Aioli, Crispy Gnocchi, Parmesan	€21.00
Grilled Halloumi Salad (3a,4,7,12,13) Soft Boiled Eggs, Mixed Leaves, Pickled Red Onion, Sun Kissed Tomatoes, Avocado, Smoked Almonds, Dijon Ketchup Vinaigrette	€19.00
Steak & Eggs (3h,4,7,13) 8oz Striploin, Fried Eggs, Bearnaise Sauce, Hand Cut Fries	€29.95
Bacon Cheese Burger (1a,4,7,10,11,12) Brioche Bun, Crispy Bacon, Cheese, Tomato, Lettuce, House Relish, Hand Cut Fries	€19.95
Spiced Chicken Fillet Burger (1a,4,7,10,11,12) Brioche Bun, Cheddar, Bacon, Tomato, Lettuce, Aioli, Hand Cut Fries	€21.00

SIDES

Toast (1a/4)	€3.00
Guacamole	€3.50
Bacon	€4.50
Sausage (1a/13)	€4.50
House Salad	€6.00
House Potatoes (4)	€5.50
Hand Cut Fries	€5.50
Parmesan Fries (4)	€6.50

DESSERTS

Baked Basque Cheesecake Blueberry Compote (1a,4,7)	€12.00
Crème Brûlée Fresh Seasonal Berries (4,7)	€12.00
Sticky Toffee Pudding Roast Banana Ice Cream (1a,2f,4,7,10)	€13.00
Black Forest Sundae Chery Sauce, Dark Chocolate, Honeycomb (1a,4,7)	€12.00

ALLERGEN KEY

1. Cereals Containing Gluten a)Wheat b)Spelt c)Khorasan d)Rye e)Barley f)Oats 2. Peanuts 3. Nuts a)Almond b)Hazelnut c)Cashew d)Pecan Nut e)Brazil Nut f)Pistachio g) Macadamia h)Walnut 4. Milk 5. Crustaceans a)Crab b)Lobster c)Crayfish d)Shrimp 6. Molluscs 7. Eggs 8. Fish 9. Celery 10. Soy 11. Sesame Seeds 12. Mustard 13. Sulphur Dioxide & Sulphites 14. Lupin
Customers: All products/dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. Please see the table above outlining the direct allergens used in our products. Please ask our staff should you have additional queries

Minimum Of A Main Course Is Applied To All Diners.

A Discretionary Service Charge of 12.5% Will Be Added To Group Of 6 Or More

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