

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

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

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

RYLEIGH'S

