



EAT

BRUNCH

soup du jour, homemade brown soda bread (gfa) (1,7,9)	6.95
homemade granola (1,7,8,11)	7.95
fresh berries, berry compote, greek yoghurt, honey	
buttermilk pancake stack (1,3,7)	14.95
maple syrup & bacon or greek yoghurt, mixed berries, berry compote	
shakshuka (gfa) (1,3,7,8, 11)	16.95
eggs baked in tomato sauce, labneh, hazelnut dukkah, toasted sourdough	
croque madame (1,3,7,12)	14.95
pigs on the green ham, coolea cheese, mustard bechamel, sourdough, fried egg, garden gnomes micro salad	
chorizo & smoked black pudding hash (1,3,12)	16.95
poached eggs, fried potato, homemade tomato ketchup, house pickles	
veggie breakfast (gfa) (1,3,7,12)	13.5
grilled tomato, portobello mushroom, fried eggs, spinach, potato boxty, homemade beans, toast	
brickyard full irish (1,3,7,12)	15.95
“pigs on the green” sausage, bacon, B&W pudding, portobello mushroom, potato boxty, grilled tomato, homemade baked beans, fried eggs, toast	
avo’ on toast (gfa) (1,3,7,8,10,11)	13.95
toasted sourdough, guacamole, poached eggs, lime & paprika crema, leaves	
chicken wings (gfa) chorizo hot sauce (7,12) or whiskey & coke bbq sauce (4,10,11,12)	
small 10.95 medium 12.95 large 18.95	
all served with blue cheese dip (3,7,10)	
CBA (gfa) (1,3,7,12)	11.5
grilled chicken, bacon, avocado, leaves, pesto mayo, tomato, granary bread	

allergen keys (items with numbers contain the following ingredients)

1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soya Beans 7. Milk 8. Nuts 9. Celery
10. Mustard 11. Sesame Seeds 12. Sulphites 13. Lupin 14. Molluscs

*gfa – gluten free available *va – vegan available

korean chicken & waffles (1,3,6,7,11,12)	18.95
korean fried chicken thigh, belgian waffle, maple syrup, kimchi slaw, poached egg	
elvis killer french toast (1,3, 5, 7, 12)	14.95
peanut butter and jelly french toast, burnt banana ice cream, candied bacon cinnamon sugar, maple syrup, streaky bacon	
steak & eggs (3,7)	33
char-grilled 10oz striploin, roast garlic & truffle butter, grilled tomato, garden gnomes micro leaves, fried eggs, fries	
fish ‘n’ chips (gfa) (1,3,4,7,10)	19.95
two sides pale ale batter, minted peas, duck fat confit chips, tartare	

BURGERS

all burgers served with fries or side salad

the classic beef (gfa) (1,3,7,10)	18.95
brick mac sauce, beer pickles, red onion, dubliner cheddar, cos lettuce, tomato	
the double beef (gfa) (1,3,7,10)	21.95
classic beef trimmings, double beef, double cheese, brioche bun	
buttermilk chicken burger (1,3,7,10)	18.95
southern fried chicken fillet, sriracha chorizo mayo, lettuce, tomato, brioche bun	
grilled halloumi burger (gfa) (1,3,7,10,12)	17.95
pesto mayo, beer pickles, red onion, cos lettuce, tomato	
burger extras: bacon/cheese/jalapenos - +1 each	
upgrade to truffle & parmesan fries +1	

local suppliers

Firehouse Bakery, Doyle’s Meats, Ocean Marine, Village Dairy, Jane Russell’s,
Blanco Nino, Doyle’s Veg, La Rousse Foods, RAW Juices, Two Sides Brewing
all of our beef is 100% Irish



SIDES & SAUCES

side salad (gfa) (va) (10)	3.5
skinny fries (gfa) (va)	4.5
truffle & parmesan fries (gfa) (3,7,10)	5
dips	1
garlic aioli, sriracha-chorizo mayo, brick mac sauce, blue cheese, chorizo hot sauce, whiskey & coke bbq	

DESSERT PLATES

passionfruit parfait (gfa) (1,3,7)	8.5	
mango compote, passionfruit sauce, mango tuile		
mars bar brownie (1,3,6,7,8)	8.5	
hot fudge sauce, buttercrunch toffee pecans, sourdough ice-cream		
cookies, cookies & cream sundae (1,3,6,7)	8	
oreo ice-cream, chocolate ice-cream, whipped cream, cookies, oreos		
banoffee (1,3,7)	8	
biscuit crumb, whipped cream, caramel, bananas, vanilla ice-cream		
ice-cream (gfa) (1, 3, 6, 7, 12)	6.5	
choose any 3:		
chocolate	vanilla bean	vegan: vanilla
sourdough	Wexford strawberry	sorbet: raspberry or passion fruit
oreo	salted caramel	

EAT

3FE COFFEE, Dublin

3fe Grindstone Blend	(Smooth, Chocolatey & Nutty)	
3fe Decaf Blend	(Dark Chocolate, Lime Marmalade & Creamy)	
Black		3.3
Milky		3.9
Matcha / Vanilla Chai Latte		4.3
Hot Chocolate		3.9
Iced Black		3.9
Iced Milky		4.2
Iced Matcha / Vanilla Chai Latte		4.5
Large		+0.5
Extra Shot		+1
Add Oat / Almond / Coconut		0.5

WALL & KEOGH TEA, Dublin

Irish Breakfast, Black Tea	3.3
Life of Brian, Green Tea w/ Sandalwood & Papaya	3.8
Lemon and Ginger, Decaf Herbal Tea	3.8
South of France, Decaf Fruit Tea	3.8
Peppermint Blend, Decaf Herbal Tea	3.8
Put the Cat Out, Decaf Chamomile Blend	3.8
Unicorn Tears, Berry Rooibus Tea	3.8

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