

RUDE



BRUNCH

SMASHED AVOCADO ON SOURDOUGH (VE*)

CHILLI & LIME SMASHED AVOCADO, TOASTED SOURDOUGH,
FETA, POMEGRANATE SEEDS & ROSE HARISSA OIL
-REMOVE THE FETA TO MAKE THIS VEGAN

BACON JAM GRILLED CHEESE

STREAKY BACON, BACON JAM WITH ROSEMARY & PAPRIKA, JACK CHEESE IN TOASTED SOURDOUGH, SERVED WITH A SIDE OF OUR SMOKEY CHIPOTLE KETCHUP

ITALIAN POACHED EGGS (V, VE*)

TOASTED SOURDOUGH, COMPOUND BUTTER, BASIL & OLIVE OIL CHERRY TOMATOES WITH TWO POACHED EGGS

TRUFFLE UMAMI MUSHROOMS (GF, V)

CLOSED CUP MUSHROOMS COOKED IN TRUFFLE OIL, YEAST EXTRACT & CREAM, SERVED ON A LARGE HOMEMADE POTATO ROSTI WITH A SIDE OF PAN FRIED CHERRY TOMATOES & SPINACH

BUDDHA BOWL (V)

HOMEMADE HOUMOUS OF THE WEEK, CRISPY CHICKPEAS, SLOW-ROASTED MEDITERRANEAN VEGGIES, AVOCADO, ONION SEED FLATBREADS, POMEGRANATE & BABY SPINACH LEAVES

-GLUTEN FREE & VEGAN OPTION AVAILABLE*

ZUCCHINI. RICOTTA & CHORIZO WAFFLE STACK

SAVOURY WAFFLES MADE WITH COURGETTE, SMOKED PAPRIKA & HERBS. TOPPED WITH A FRESH PEA MEDLEY, WHOLEGRAIN MUSTARD & LEMON DRESSING, RICOTTA CHEESE & A CHORIZO CRUMB

Brunch Add - Ons Add-ons are for brunch menu items only

SMOKED BACON 2.25
FREE RANGE POACHED EGG 1.15
GRILLED HALLOUMI 1.85
CRISPY PROSCIUTTO HAM 2.10

Food is served daily until 3pm

SOMETHING LIGHT

SOURDOUGH TOAST

WITH YOUR CHOICE OF BUTTER, STRAWBERRY JAM OR HONEY

GRANOLA BOWL

GREEK YOGHURT, HONEY, HOMEMADE GRANOLA, SEEDS & BERRIES

SWEET

BLUEBERRY & ROSEMARY PANCAKE STACK

FLUFFY PANCAKES TOPPED WITH A ROSEMARY & BLUEBERRY COMPOTE, VANILLA YOGHURT & NUTTY GRANOLA

PISTACHIO CREAM CROISSANT WAFFLE

ALL BUTTER CROISSANT PRESSED IN A WAFFLE IRON TOPPED WITH A HOMEMADE PISTACHIO CREAM, STONE FRUIT, HOT HONEY & CARAMELISED CHOCOLATE BARK

CHOCOLATE & HAZELNUT BANANA BREAD

WARM BANANA BREAD WITH CHOCOLATE HAZELNUT BUTTER, A MANGO PINEAPPLE GEL, TOASTED HAZELNUTS & COCONUT SHAVINGS



BREAKFAST CLUB

EVERY MONDAY - THURSDAY 8:30-10:30AM

ANY BREAKFAST FROM THE SPECIALS BOARD (ON THE WALL!) & YOUR CHOICE OF A FLAT WHITE, LATTE, AMERICANO, CAPPUCCINO, CORTADO OR TEA

€9.95

V - VEGETARIAN VE* - CAN BE MADE VEGAN VE - THE DISH IS VEGAN GF - THE DISH IS MADE WITHOUT INGREDIENTS CONTAINING GLUTEN