

The Secret Garden

Brunch Menu

ALLERGEN GUIDELINES

V - Vegetarian VE - Vegan

We welcome guests with special dietary requirements. Please alert a member of our staff if you have any allergies or intolerances and we try to accommodate your needs.

The following denotes which of the allergens apply to each of the dishes

*1. Gluten 2. Eggs 3. Fish 4. Peanuts 5. Soybeans 6. Milk 7. Nuts 8. Mustard 9. Sesame 10. Lupin 11. Celery 12. Sulphur Dioxide
13. Crustaceans 14. Molluscs*

Nuts may consist of walnuts, hazelnuts, almonds, pistachio, pine nuts, chestnuts

Cereals containing gluten may consist of wheat, durum, emmer, semolina, spelt, farina, farro, graham, Khorasan wheat, einkorn wheat, rye, barley, triticale, wheat starch.

Rapeseeds oil is used in the cooking of all grilled meats/vegetables/deep fried product

All our beef is 100% Irish

*We consciously purchase items from sustainable sources. We support local growers and producers where possible. Our suppliers are
FX Buckley, Keelings, Pallas foods, La Rousse, Kish Fish, Italicatessan, O' Mahony Meats*

THE ALEX

REST · RELAX · ROAM

The
Secret
Garden

Brunch Menu

Açaí bowl – 12.50

Banana, acai & mixed berries smoothie, topped with strawberry, maple syrup
walnuts & oat crumble, coconut & chia seeds
(V) 1 oat, 2, 5, 6

Cacao & Chia Buckwheat Granola –10

Hazelnut, 10% fat natural yoghurt, mixed berries, mint, Highbank Orchard syrup
4, 5, 6, 7 (Hazelnut), 9

Overnight oats – 10

Honey and rhubarb confit, almond flakes, coconut shavings, vanilla soya yoghurt
4, 5, 7 (Almonds), 9, 12

Bircher muesli – 10

Organic oats, chia seeds, coconut, goji berries, almond, walnut,
golden raisins, mango compote and passionfruit
4, 5, 7 (Almonds, Walnuts), 9, 12

Protein pancakes – 12.50

Maple syrup, chocolate drops, strawberries, peanut butter, Chantilly cream
(V) 1 oat, 2, 5, 6

Shakshuka baked eggs – 12.50

Squash, onion, coriander, feta cheese, heirloom tomato,
chilli, sourdough bread
(V) 1 wheat, rye, barley, durum, 2, 12

Chicken Croissant – 15.50

Southern fried chicken, pickled red cabbage, lettuce, roasted garlic mayo,
house cut chips
1 wheat, 2, 4, 6, 7, 8, 11, 12

Lobster roll – 21.50

Buttered poached lobster, celery, lettuce, remoulade, grilled brioche, house
cut chips & hollandaise
1 wheat, 2, 3, 6, 7, 8, 11, 13, 14

Breakfast salad – 15

Streaky bacon, pudding, sautéed potatoes, mesclun greens, poached egg,
sundried tomatoes, pine nuts, wholegrain mustard dressing
1 wheat, 2, 5, 8

Vegan sausage sandwich – 12.50

Malted brown bloomer, vegan sausages, baby spinach, coriander hummus,
tomato & basil relish, salad
(VE) 1 wheat

Braised beef arancini – 15

Honey roasted rainbow carrots, parsnips, king oyster
mushrooms, heirloom tomato & aged balsamic compote
1 wheat, 2, 6, 12

Baked camembert cheese to share – 15

200grm camembert Bonchoix, rosemary, garlic, honey glazed oat
& nuts mix, baby pear, toasted sourdough
(V) 1 wheat, rye, barley, durum, 4, 6, 7, walnut, peanut, almond, 12

Tomato, basil & parmesan scrambled eggs – 11

Lemon, grilled sourdough & sour cream

Add streaky bacon +3

Add smoked salmon + 4.50

Add black & white pudding +3

(V) 1 wheat, rye, barley, durum, 2, 6

Beef burger – 17

Gem lettuce, tomato, jalapeño relish, bacon, red cheddar,
crispy onion, basil mayo, brioche bap, house cut chips
1 wheat, 6, 8

SIDES

Loaded parmesan fries, truffle mayo €4.50

(V) 1, 2, 6, 8, 12

House cut chips €4.50

(V) 1, 8, 12

Sweet potato fries, piri-piri mayo €4.50

(V) 1, 2, 6, 8, 12

Zuch ini chips, roasted garlic mayo €4.50

(V) 1, 2, 6, 8, 12

PASTRIES

Croissant €3.25 1 wheat, 2, 6, 7

Almond croissant €3.25 1 wheat 2, 4, 6, 7

Cinnamon swirl €3.50 1 wheat, 2, 6, 7

Pain au chocolat €3.50 1 wheat, 2, 6, 7, 9

DESSERTS

Dark chocolate & coconut tart €7.50

Orange sorbet, raspberry coulis, toasted pistachio

(V) 4, 5, 7, Almonds, Peanuts

Cookie skillet to share €10

Vanilla ice-cream, lashings of butterscotch sauce

(V) 1 wheat, 2, 5, 6

Paganini baileys cheesecake €7.50

Clotted cream, lemon & mango purée

(V) 1 wheat, 2, 5, 6

Sticky toffee pudding €7.50

Vanilla ice cream caramel

(V) 1 wheat, 2, 6, 7

COCKTAILS €10

MIMOSA

Prosecco, Orange Juice

GRAPEFRUIT MIMOSA

Prosecco, Grapefruit Juice

ESPRESSO MARTINI

Vodka, Coffee Liqueur, Espresso

VG&T

Seedlip Non-Alcoholic Gin, Blueberry Syrup,
Lime Juice, Elderflower Tonic

BLOODY MARY

Vodka Homemade Bloody Mary Mix

APEROL SPRITZ

Aperol, Soda Water, Prosecco

SECRET SPRITZ

Ketel One Peach & Orange Blossom Vodka,

Peach Bitters, Laurent Perrier Champagne

SIGNATURE COCKTAILS €10

Night of Passion

White Rum, Apricot Brandy, Passion Fruit Liqueur, Passion Fruit Syrup,
Coconut Syrup, Pineapple Juice

Café Atienza 6

Irish Whiskey, Cold Brew, Brown Sugar Syrup, Chocolate Bitters, Vanilla Cream

Piano Piano Almonds, 6

Coffee Liqueur, Amaretto, Frangelico, Butterscotch, Coconut Rum, Vanilla Cream,
Chocolate Syrup, Lady Fingers, Grated 85% Dark Chocolate

Please share your experience with us @thealex dublin #thealexsecretgarden

