

BRUNCH MENU

Yoghurt & Granola Bowl | €9.00

Homemade cacao, chia & buckwheat granola, low fat yogurt, fresh berries, maple syrup
(V) 6, 7, 12

Protein Pancakes | €13.50

Maple syrup, chocolate drops, strawberries, peanut butter, edible flower
(V) 1 wheat, 2, 5, 6

Shakshuka Baked Eggs | €14.00

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

Breakfast Salad | €15.00

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

Vegan Salad | €12.00

Mesclun leaves, roasted cauliflower, aubergine, pickled red cabbage, cucumber, croutons, vegan queso & vegan cheese
(V) (VE) 1 wheat, 7, 12

Tomato, Basil & Parmesan Scrambled Eggs | €12.00

Lemon, grilled sourdough & sour cream
(V) 1 wheat, rye, barley, durum, 2,6

Chicken Croissant | €16.00

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

Lobster Roll | €28.00

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

Breakfast Burrito | €15.00

Scrambled eggs, streaky bacon, potatoes, grated cheddar, edamame, coriander & jalapeno tomato salsa, Sriracha sauce
1 wheat,2,6,11,12

Nduja Turkish Eggs | €15.00

Herbs & garlic yogurt & whipped feta, edamame, poached eggs, pickled red cabbage, dill, Nduja & chorizo sausage, sourdough toast
1 wheat,2,6,12

SIDES

Loaded Parmesan Fries with Garlic Aioli | €5.00

V, 1, wheat, 2, 6, 8, 12

House Cut Chips with Jalapeno Relish | €5.00

V, VE, 1, wheat, 8, 12

Sweet Potato Fries with Chipotle Mayo | €5.00

V, 1, wheat, 2, 6, 8, 12

ADD ON

Streaky Bacon | €3.50

Smoked Salmon | €4.50

Black & White Pudding | €3.50

DESSERTS

Paganini Bailey's Cheesecake | €9.00

Chantilly cream, strawberry coulis, dark chocolate
V, 1, wheat, 2, 5, 6

Cookie Skillet to Share | €13.00

Vanilla ice cream, butterscotch sauce
(V) 1. wheat, 2,5,6





THE ALEX

REST · RELAX · ROAM

ALLERGEN GUIDELINES

We welcome guests with special dietary requirements. Please alert a member of our team if you have any allergies or intolerances and we will 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. Pine Nuts
5. Soya Beans
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.

Rapeseed oil is used in the cooking of all grilled meats/vegetables/dee 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 Buckekey, Keeling's Fruit, Pallas Foods, La Rousse, Kish Fish, Italicatessan, O'Mahoney Meat, Odaios Foods.

Please be aware that due to shared cooking and preparation areas, we cannot guarantee that any menu item is allergen free. Some dishes may contain small bone and shell fragments.