



THE HUNTSMAN
GASTROPUB & INN

BREAKFAST

① EGGS ② MILK ③ FISH ④ MUSTARD ⑤ SOYA
⑥ NUTS ⑦ MOLLUSCS ⑧ PEANUTS ⑨ CEREALS CONTAINING GLUTEN
⑩ CELERY ⑪ CRUSTACEANS ⑫ SESAME SEEDS ⑬ LUPIN ⑭ SULPHUR DIOXIDE

Please ask your server for any allergens advice - all meats of Irish origin

MAINS

FRESHLY SQUEEZED ORANGE JUICE 4.30

FRESHLY BAKED FRUIT OR PORRIDGE SCONES 3.25

① ② ⑨ ⑫

HUNTSMAN HEALTHY GRANOLA 7.15

natural yoghurt, red plum compote, toasted coconut

② ⑥ ⑨ ⑫ ⑭

ORGANIC OAT PORRIDGE 6.50

sliced banana, blueberry, toasted almonds, blossom honey

② ⑥ ⑨

ACAI PARFAIT BOWL 9.80

strawberries, kiwi, blueberries, pistachio nuts, sunflower seeds

② ⑥ ⑧

HUNTSMAN IRISH BREAKFAST 11.95

bacon, sausages, black pudding, baked beans, sautéed potatoes, eggs

① ② ⑤ ⑨ ⑩ ⑭

HUNTSMAN BREAKFAST SKILLET 12.55

sautéed potatoes, smoked bacon, black pudding, red onion, chorizo, beetroot, avocado, poached egg

① ② ⑤ ⑨ ⑫

HUNTSMAN BREAKFAST SKILLET (VEGETARIAN) 9.80

poached egg, haloumi cheese, avocado, kidney beans, tomato sauce, sautéed baby potatoes

① ② ⑩ ⑭

SCRAMBLED EGGS & AVOCADO TOAST 10.40

cherry tomatoes, coriander and lime zest

add smoked salmon: 4.95

① ② ③ ⑨

EGGS FLORENTINE 9.85

poached eggs, buttered baby spinach, hollandaise sauce, watercress

① ② ⑨ ⑭

WILD MUSHROOMS ON TOAST 10.40

fricassee of wild mushrooms, parmesan shavings, poached egg, grilled brioche, truffle hollandaise

① ② ⑤ ⑨ ⑫

BUTTERMILK PANCAKES 10.40

poached berries, lemon crème fraiche, mint

① ② ⑨

SIDES

PORTION OF TOAST / BROWN BREAD ② ⑨ 2.30

SAUTE POTATOES ② 3.10

2 EGGS (POACHED, FRIED OR SCRAMBLED) ① ② 4.95

SMOKED SALMON ③ 4.95

SMASHED AVOCADO 3.10

BACON 4.15

SAUSAGES ⑨ ⑩ ⑭ 3.10

PUDDING ⑤ ⑨ 3.10

HOT DRINKS

TEA 2.75

SELECTION OF FORTE HERBAL TEA 3.75

AMERICANO 3.50

LATTE ② 3.75

CAPPUCCINO ② 3.75

ESPRESSO 3.25

FLAT WHITE ② 3.75

— for tables of 6 or more, we are unable to split the bill —


WILD ATLANTIC WAY
SÉAN AN ATLANTAIGH PHAIB

