

SATURDAY & SUNDAY · 11.00 AM - 15.30PM

ARMADA

weekend brunch

- light bites -

HOMEMADE SCONE (V) A choice of fruit or plain scone, served with Irish butter and clotted cream (1,2,3,4)	€3.10
MEERE'S GOURMET SAUSAGE ROLL Served with homemade Armada Brown Sauce (1,2,3,4)	€4.20
FRESHLY BAKED VIENNOISERIE (V) A selection of pastries served warm with Irish butter and preserves (1,2,4)	€4.95
ARMADA GRANOLA (V) Toasted oats, local honey and dried fruit, served with Armada yoghurt (1,2,4,7)	€6.00
BBQ BEANS ON TOAST (V) Our own spiced beans, smoked tomato & BBQ sauce, served on grilled Armada Sourdough (1,4,5)	€6.00
WILD MUSHROOMS ON TOAST (V) Garryhinch Wild Mushrooms bound in garlic and parsley, topped with a poached duck egg (1,2,3,4)	€7.50

- eggs & breakfast -

BURREN SMOKED SALMON & FREE RANGE ORGANIC SCRAMBLED EGGS Served with grilled Armada Sourdough (1,2,3,11)	€11.00
EGGS FLORENTINE (V) Soft poached eggs, toasted muffin, Armada Farm spinach, Hollandaise sauce (1,2,3,4)	€11.00
SMASHED AVOCADO (V) Armada Sourdough, crushed avocado, chilli, red onion, soft poached eggs and watercress (1,3)	€11.00
EGGS BENEDICT Soft poached eggs, toasted muffin, Limerick ham, Hollandaise sauce (1,2,3,4)	€11.00
EGGS ROYALE Soft poached eggs, toasted muffin, Burren smoked salmon, Hollandaise sauce (1,2,3,4,11)	€12.00
ARMADA 'SHAKSHUKA' Braised free range eggs, spiced chorizo, Armada Farm spinach, smoked tomato sauce, served with Armada Sourdough (1,3,4,5)	€12.00

- brunch & lunch -

OUR HOMEMADE SEASONAL SOUP made with finest seasonal ingredients served with our signature treacle bread	€8.50	CREAMY ATLANTIC SEAFOOD CHOWDER prime local seafood, finished with seaweed and spring onion (1,2,5,10,11,12)	€10.00
CLASSIC CAESAR SALAD Romaine lettuce, 30 month aged Parmesan, anchovies, croutons (add grilled chicken €3) (1,3,4,11)	€12.95	TRUFFLED "MAC & CHEESE" (V) Coolattin cheddar sauce, wholegrain mustard, sautéed wild mushrooms, truffled brioche crumb (1,2,3,4,5,13)	€16.95
SPICED FALAFEL PITTA (V) Coconut yoghurt, cucumber, mint, harissa, pickled red cabbage, fries (1,4)	€14.00	BURREN SMOKED SALMON OPEN SANDWICH Burren smoked salmon, crushed avocado, Armada Farm rocket, red onion, fresh red chilli, fries (1,4,11)	€16.95
"THE BIG ONE" Two Loughnanes gourmet sausages, Irish pudding, BBQ beans, streaky bacon, overnight tomato, wild mushrooms, two free range eggs, sautéed potatoes, grilled Armada Sourdough (1,2,3,4,5)	€15.00	FISH AND CHIPS Local white catch, crispy yeast batter, beef dripping chips, tartare sauce, mushy peas, grilled lemon (1,3,4,11)	€22.00
ARMADA VEGAN BREAKFAST (V) Plant it vegan omelette, wilted spinach, grilled tomato, sautéed potato, our BBQ baked beans, wild mushrooms, grilled sourdough (1,4,5)	€15.00	WILD ATLANTIC WAGYU SMASH BURGER Two 4oz Wagyu burgers, smoked Gubbeen cheese, beef tomato, baby gem, sweet pickles, burger sauce, onion rings, brioche bun, fries (1,2,4,5)	€22.00
TRIPLE DECKER CLUB SANDWICH Grilled chicken, streaky bacon, beef tomato, free range egg, baby gem lettuce, fries (1,3)	€16.00	"STEAK AND EGGS" 7oz Hereford Striploin steak, two free range fried eggs, sautéed Armada Farm spinach, Hollandaise sauce, fries (1,2,3,4)	€24.00

- sweet treats -

FRENCH TOAST VANILLA & BRIOCHE (V) Thick cut brioche, Madagascan vanilla, Chantilly cream, grated 70% Valrhona chocolate (1,2,3)	€8.00
ARMADA KNICKERBOCKER GLORY Vanilla bean ice cream, raspberry purée, pistachios, fresh mango, blueberries (2,3,4)	€9.00
TRIPLE CHOCOLATE BROWNIE SUNDAE Our triple chocolate brownie, vanilla bean ice cream, hot fudge sauce, praline crumble (1,2,3,7)	€9.00
STICKY TOFFEE PUDDING Homemade sticky toffee pudding, salted caramel ice cream, butterscotch sauce (1,2,3)	€9.00
AMERICAN STYLE PANCAKE STACK Five fluffy pancakes, Armada Farm yoghurt, berry compote (add bacon €3) (1,2,3,4)	€9.00

- sides -

TOASTED SOURDOUGH (1)	€1.50
ARMADA FARM GARDEN SALAD (1)	€2.95
LOUGHNANES GOURMET SAUSAGES (1,4)	€2.95
STREAKY RASHERS	€2.95
TWICE COOKED CHIPS (1)	€3.95

- beverages -

MIMOSA A classic brunch cocktail	€8.95
ARMADA 75 Mist & Moss Gin, lemon juice, sugar syrup and Prosecco	€11.50
BLOODY MARY Traditional Bloody Mary, timeless and delicious	€11.00

ALLERGENS: (1) Gluten, (2) Milk, (3) Eggs, (4) Sulphites, (5) Celery, (6) Lupin, (7) Nuts, (8) Peanuts, (9) Soy, (10) Shellfish, (11) Fish, (12) Molluscs, (13) Mustard, (14) Sesame
(V) Dishes can be made vegan