

Morning

last orders 12.00pm



MOUNT USHER BREAKFAST

Scrambled free-range eggs, bacon, sausage, black pudding, grilled tomato, Avoca toast, chutney & mixed leaves - with tea or coffee (1a,1d,3,7,10,11,12)

€16.95

BLUEBERRY BUTTERMILK PANCAKES

with maple syrup, crème fraiche, mixed berry compote (3,7,8e)

€15.50

POACHED FREE-RANGE EGGS

with crushed avocado, grilled tomato & sourdough toast (1a,1d,3,10,12)

€14.50

SCRAMBLED FREE-RANGE BALLYNERRIN FARM EGGS WITH SAUSAGES

with rocket & Avoca toast (1a,1d,3,7,10,11,12)

€14.50

CHORIZO, SCRAMBLED FREE-RANGE EGGS

served with sourdough toast (1a,1d,3,7,10,12)

€14.50

AVOCA SUPERBERRY GRANOLA

with Greek yogurt, brazil nuts, almonds, honey, mixed berry compote (1c,7,8b,8h,11,12)

€11.50

POWER SEED PORRIDGE

with fruit compote, honey, pecan nuts & berries (1c,7,8f,11)

€10.50

TOASTED AVOCA BREADS

with homemade preserves (1a,1d,3,7,11)

€5.95

HOMEMADE SCONES OR PASTRIES

Please ask your server for today's selection

from €4.15

SIDES

Pan fried sausages (1a)	€4.95
Field Mushrooms (7)	€4.50
Grilled back bacon	€4.95
Ballynerrin farm free-range eggs (3,7) (Poached or scrambled)	€4.95
Black pudding (1a)	€4.95
Crushed avocado	€4.95
Grilled tomato	€2.95
Organic smoked salmon (4)	€7.50

COFFEE

Espresso single/double	€3.55/€4.30
Macchiato single/double	€4.10/€4.45
Cafetière small/large	€4.00/€5.95
Cappuccino or Latte	€4.55
Hot Chocolate	€4.10
Americano	€4.30/€4.40
Flat White	€4.40
Mocha	€4.60
Breakfast tea	€3.20
Herbal tea	€3.40

APERITIF

Hugo – Prosecco, lime juice, elderflower, fresh mint finished with sparkling water	€9.95
Mimosa – Prosecco with a dash of orange	€9.50
Elderflower bellini – Prosecco with a dash of elderflower	€9.50
Prosecco with berries	€8.50
Jug of homemade lemonade still/sparkling	€7.30
Elderflower or mixed berry pressé still/sparkling	Glass €3.25 / Jug €8.75
Juices – apple, orange	€3.95

Allergen Information

1. Cereals containing gluten: 1a. wheat 1b. barley 1c. oats 1d. rye
2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soya bean 7. Milk 8. Nuts: 8a. Hazelnuts 8b. Almonds 8c. Pistachio 8d. Cashew 8e. Macadamia 8f. Pecan 8g. Walnut 8h. Brazil Nut 9. Celery 10. Mustard 11. Sesame Seed 12. Sulphur Dioxide & Sulphites 13. Lupin 14. Molluscs

All our beef is sourced from Irish farms. If you have any allergies, please inform a member of staff.

Please note there will be a 10% service charge on all tables of six or more people.

Please note, that while we take every care to notify you of the allergen ingredients present in our food, due to the nature of our business, we cannot guarantee that foods will be free from other allergens present in the kitchen environment and surroundings.

Lunch

Served from 12.15 – 15.30pm (weekdays)
16.00pm (weekends)



Mount
Usher

TO START

Soup of the day, Avoca brown bread (please ask your server)	€9.50
Avoca duck liver pate, farmhouse chutney, sourdough (1a, 1b, 1d, 7, 8c, 10, 12)	€11.50
Fivemiletown goats cheese, heirloom tomato, beetroot, hazelnut crumb, basil oil (7, 8a, 10, 12)	€12.95
Fresh prawn tacos, crushed avocado, pineapple salsa (1a, 2, 10, 12)	€14.95

MAIN COURSES

Crab salad, celeriac remoulade, avocado, cucumber & grapefruit on brown bread (1a, 2, 3, 7, 10, 11, 12)	€19.95
Croque monsieur, baked ham, mature cheddar, béchamel, mustard, farmhouse chutney (1a, 3, 6, 7, 10, 11, 12)	€16.95
Sweet potato & black bean fritters, spiced cauliflower, harissa hummus (1a, 5, 10, 11, 12)	€19.95
Chicken Caesar salad, cos lettuce, sourdough croutons, crispy pancetta (1a, 1d, 3, 4, 7, 10, 12)	€19.95
Breaded hake, pea & fennel salad, tartare sauce, rosemary fries (1a, 3, 4, 7, 10, 12)	€22.95
Baltimore mussel & gambas linguine, white wine & garlic cream sauce (1a, 2, 3, 7, 12, 14)	€21.95
Beef burger, pancetta jam, smoked applewood cheese, gherkin, rosemary fries (1a, 1b, 3, 6, 7, 10, 11, 12)	€22.95
Dish of the day (please ask your server)	€19.95

SIDES

Tender stem broccoli with garlic & chilli (7)	€6.50
Creamy mashed potatoes (7)	€6.50
Spiced roasted cauliflower	€6.50
Rocket, parmesan, balsamic reduction (7, 12)	€6.50
Rosemary salted fries	€6.50

DESSERTS

Chocolate mousse, with a brown bread crumb and raspberry sorbet (1a, 3, 6, 7)	€9.50
Espresso creme bruleé, shortbread biscuits (1a, 3, 7)	€9.50
Wexford strawberry eton mess, hazelnut praline (7, 8a, 8b)	€9.50
Blueberry & apple, nut crumble with crème anglaise & salted caramel ice cream (1a, 1c, 3, 7, 8b)	€9.50
Selection of ice cream with shortbread biscuits (1a, 7)	€9.50

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