

THE
BLACKROCK

BAR • EATERY • TERRACE

BRUNCH MENU



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BRUNCH

SOUP OF THE DAY €7

Served with homemade soda bread (Gw, Mi)

CHICKEN WINGS small €10 large €16

Korean BBQ, togarashi, black sesame, scallions (Gw, E, F, Mi, So, Sd)

CAESAR SALAD €14

Char-grilled chicken, baby gem, bacon crisps, parmesan shavings, croutons tossed in a Caesar dressing (Gw, F, E, Mi)

CRISPY GOATS CHEESE SALAD €14

Panko fried goats cheese, fresh blueberries, pomegranate, pickled red onion, with a sherry and mustard vinaigrette (Gw, E, So, Mi, Mu, Sd)

THE BLACKROCK BURGER €18

Char-grilled 8oz beef burger, applewood smoked cheddar, baby gem, beef tomato, house relish & smoked streaky bacon, served with rosemary & sea salt fries (Gw, E, So, Mi, Sd)
Gluten Free bun available

QUINOA & BLACK BEAN BURGER €16

Homemade vegan burger, caramelized onion jam, vegan cheese, baby gem, beef tomato on a vegan brioche bun, served with sea salt & rosemary fries (Gw, So)
Gluten Free bun available

THE BLACKROCK ROAST OF THE DAY €16

PLEASE ASK YOUR SERVER FOR DETAILS. (Mi, Sd)

EGGS BENEDICT €12.50

Poached eggs served on an English muffin with crispy back bacon and wilted spinach, topped with hollandaise sauce (Gw, E, Mi, Sd)

WILD MUSHROOM BRUSCHETTA €10.50

Braised wild mushrooms, tossed in a tarragon pesto topped with hazelnut & rosemary crumble, served on a sourdough bread (Gw, Npe, Nh)

THE BLACKROCK BREAKFAST €14.50

Sausages, smoked bacon, poached or fried eggs, black & white pudding, vine tomatoes, baked beans & sourdough bread (Gw, Go, E, So)

THE BLACKROCK VEGGIE BREAKFAST €12.50

Poached or fried eggs, portobello mushroom, avocado, vine tomatoes, wilted spinach, baked beans, sourdough bread (Gw, E)

FRENCH TOAST €10.50

Sliced brioche bread dipped in cinnamon, icing sugar, maple syrup, topped with fresh blueberries, strawberries & fresh cream (Gw, E, Mi)

BRUNCH COCKTAILS

LEMON MERINGUE MARTINI €12

Malfy Limone gin, Limoncello, lemon juice, egg white, sugar syrup (E)

SIGNORE CLOVER CLUB €12

Malfy Rosa gin, lemon juice, sugar syrup, fresh raspberries, prosecco, egg white (E, Sd)

THE BLACKROCK BLOODY MARY €12

Absolut vodka, tomato juice, lemon juice, Worcestershire sauce, Tabasco, pinch of salt & pepper, celery plus our secret ingredient (Ce, F, Mu)

SIDES

SEA SALT AND ROSEMARY FRIES / ROAST GARLIC AIOLI (E, MU, SO)	€4.50
SWEET POTATO FRIES / CHIVE MAYO (E, MU, SO)	€4.50
GRUYERE CHEESE FRIES (MI, SO)	€4.50
CREAMY MASH POTATO (MI)	€4.50
WINTER SIDE SALAD (SD)	€4.50

ALLERGENS

Ce Celery	Gb Gluten: Barley	Npn Nuts: Pine Nuts
Cr Crustaceans	Gw Gluten: Wheat	Np Nuts: Pecans
E Eggs	Lu Lupin	Npe Nuts: Peanut
F Fish	Mi Milk	MCN May Contain Nuts
Go Gluten Oats	Na Nuts: Almond	Mo Molluscs
Gr Gluten Rye	Ne Nuts: Cashew	Mu Mustard
	Nw Nuts: Walnuts	Sd Sulphur Dioxide
	Nh Nuts: Hazelnuts	Se Sesame
	Nps Nuts: Pistachio	So Soy

All our beef is of 100% Irish origin | Service charge of 10% applies to groups of 8 or more people.