

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 €10.50 large €16.50

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

CAESAR SALAD €15

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

CONFIT DUCK SALAD €14

Confit duck leg, baby leaves, red wine poached pear, pecan nuts, quinoa, beetroot, edamame (Np, So, Sd)
Add falafel for vegetarian option

SUPERFOOD SALAD €13

Roasted butternut squash and sweet potato, beetroot, mixed leaves, quinoa, avocado, black olives, baby mozzarella, toasted cashews, dark balsamic & date dressing. (Mi, Sd, So, Ne)

Add chicken + €3.50/Prawns €4.50

THE BLACKROCK BURGER €18

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

Gluten Free bun available

VEGAN BURGER €17.50

Meat-free quarter pounder made with real vegetables including mushrooms, beetroot & onion, lettuce tomato and onion relish, vegan brioche, vegan cheese. Served with fries. (Gw, MCN, So)

(Gluten free bun available)

THE BLACKROCK ROAST OF THE DAY €16.50

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)

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)

CHICKEN N' WAFFLES €13.50

Tenders lightly floured and deep fried, tossed in a maple chipotle dressing served with homemade waffles chipotle slaw and garlic aioli. (Gw, E, Mi, Mo, Se, So, Sd)

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 €11

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

AVOCADO TOAST €11

Smashed avocado, tomato relish, poached eggs on sourdough (Gw, E, so, sd)

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

SIDE OF BEANS / MUSHROOM / SOURDOUGH TOAST €2.50

SIDE OF BACON / SAUSAGE / EGG €3

SEA SALT FRIES / ROAST GARLIC AIOLI (E, MU, SO) €5

SWEET POTATO FRIES / CHIVE MAYO (E, MU, SO) €6

CREAMY MASH POTATO (MI) €4.50

ALLERGENS

Ce Celery

Cr Crustaceans E

Eggs

F Fish

Go Gluten Oats

Gr Gluten Rye

Gw Gluten: Barley

Gw Gluten: Wheat

Lu Lupin

Mi Milk

Na Nuts: Almond

Ne Nuts: Cashew

Nw Nuts: Walnuts

Nh Nuts: Hazelnuts

Nps Nuts: Pistachio

Npn Nuts: Pine Nuts Np

Nuts: Pecans

Npe Nuts: Peanut

MCN May Contain Nuts

Mo Molluscs

Mu Mustard

Sd Sulphur Dioxide Se

Sesame

So Soy

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