

Brunch Menu

THE DEVLIN

Small Plates

Honey Nut Squash Dip , Tahini, Sumac, Mint (1a, 11, 13)	8
Arancini Cacio e Pepe, Truffle Mayonnaise, Rocket, Pecorino (1a, 4, 7, 12, 13)	10
Prosciutto San Paulo, Piquillo Peppers, Caper Berries, Grilled Focaccia (1a, 13)	15
Pretzel Crusted Calamari , Spicy Tomato Sauce, Grainy Mustard Aioli (1a, 4, 7, 8, 11, 12)	11

Mains

Croissant Avocado Smash, Poached Eggs, Pecorino, Bacon Jam (1a,4,7,13)	16
Kale & Gem Caesar Salad, Crispy Pancetta, Croutons, Parmesan Cheese (1A, 1E, 4, 7, 8, 12, 13)	14
Add Chicken 4 ; Prawns 6 (5d)	
Pancakes , Salted White Chocolate, Coconut, Hazelnut Ice Cream (1a,3b,4,7)	16
House Bone Marrow Burger , Yuzu Pickles, Bacon, Mature Cheddar, Tomato, Lettuce, Fries(1a,4,7,12,13)	19

Desserts

Hazelnut Tiramisu with Dark Chocolate (1a, 3b, 4, 7, 13) 10.95
Warm Chocolate Brownie , Vanilla Ice Cream, Fresh Berries (1a, 4, 7, 10) 10.95
Torta della Nonna with Warm Creme Angalise (1a, 3a, 4, 7, 13) 10.95

Cheeseboard

Pecorino Toscano, Ballylisk Single Rose Brie, Hegartys Ballinvarrig Cheddar, Cashell Blue Mature Organic, Grapes, Relish, Crackers (1a, 1e, 3d, 3h, 4) 17

Sides

Yuzo Rocket & Parmesan Salad(11) 7
Fries 7
Parmesan & Truffle Fries (4) 8

A service charge of 12.5% will be added to groups of 6 or more people
All water served here is premium filtered and cost €1 for unlimited refill

1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macedemia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Craysh, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur dioxide & sulphites, 14 Lupin

- We use 100% Irish beef and all other items where possible are sourced locally -

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