

THE GRAYSON
RESTAURANT & BAR

BRUNCH & BUBBLES





THE GRAYSON

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2 Courses • €35 per person

MIMOSA TO START



MAINS

EGGS BENEDICT

2 Poached Foxbrook Free Range Eggs, Warm
Hollandaise Sauce On Toasted Muffin (1a,4,7,8,10,13)
(Choice of House-made Bacon Loin
or Irish Smoked Salmon)

AVOCADO TOAST

Sourdough Toast, Topped With Whipped
Avocado, Feta Cheese, Pickled Onion &
Peanut & Chilli Rayu (1a,2,4,10,11,13)

PRAWN PO BOY SANDWICH

Baby Gem Salad, Celeriac, Remoulade
Sauce (1a,4,5d,7,9,12,13)

IRISH BEEF BURGER

With Hegarty's Cheddar, Baby Gem
Lettuce, Streaky Bacon, Red
Onion Jam (1a,4,7,12,13)

CHICKEN CAESAR SALAD

Baby Gem Lettuce, Bacon Lardons,
Herbed Croutons, Grana
Padano (1a,4,7,12,13)

DESSERT

PASSION FRUIT TART

Swiss Meringue, Raspberries,
Pistachio (1a,3f,4,7)

BROWNIE

With The Dulce De Leche
Mascarpone (1a,4,7,10)



Please note that there is a discretionary 12.5% service
charge added to parties of 6 or more
All Beef is 100% of Irish origin.

SIDES

HOUSE-MADE FRIES • +6.50

With Maldon Sea Salt (v)

CONFIT POTATOES • +7.50

With Herbs De Provence (4)(v)

PARMESAN FRIES • +7

With Rosemary Salt (4)

SOUDOUGH TOAST (1a) • +2.50

BACON (1a,13) • +4

SAUSAGE (1a,13) • +4

WHITE OR BLACK PUDDING (1a,13) • +4

Please advise us of any allergies before ordering.

ALLERGENS

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-Macadamia,
H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B-Lobster,
C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery,
10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide &
Sulphites, 14 Lupin. *V-Vegan, VG-Vegetarian, GF-Gluten Free*

