

**THE GRAYSON**  
RESTAURANT & BAR

# BRUNCH & BUBBLES

**SERVED**

Saturday (11am – 3.30pm) &  
Sunday (11am – 5pm)







# THE GRAYSON

RESTAURANT & BAR

2 Courses • 35 per person

## INCLUDED DRINKS (CHOOSE ONE)

MIMOSA <sup>(13)</sup>

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CAMPARI SPRITZ <sup>(13)</sup>

HOMEMADE LIMONCELLO SPRITZ <sup>(13)</sup>

## ADD-ON DRINKS

MIMOSA <sup>(13)</sup> • +10

HUGO SPRITZ <sup>(13)</sup> • +12

CAMPARI SPRITZ <sup>(13)</sup> • +12

HOMEMADE LIMONCELLO SPRITZ <sup>(13)</sup> • +12

## MAINS

### EGGS BENEDICT

2 Poached Foxbrook Free Range Eggs, Warm  
Hollandaise Sauce On Toasted Muffin <sup>(1a,4,7,8,10,13)</sup>

(Choice of House-made Bacon Loin  
or Irish Smoked Salmon)

### AVOCADO TOAST

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

### PRAWN PO BOY SANDWICH

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

### IRISH BEEF BURGER

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

### CHICKEN CAESAR SALAD

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

## DESSERT

### PASSION FRUIT TART

Swiss Meringue, Raspberries,  
Pistachio <sup>(1a,3f,4,7)</sup>

### BROWNIE

With The Dulce De Leche  
Mascarpone <sup>(1a,4,7,10)</sup>

## SIDES

### HOUSE-MADE FRIES • +6.50

With Maldon Sea Salt <sup>(v)</sup>

### HOUSE FRIED POTATOES • +7.50

With Herbs De Provence <sup>(4)(V)</sup>

### PARMESAN FRIES • +7

With Rosemary Salt <sup>(4)</sup>

### SOURDOUGH TOAST <sup>(1a)</sup> • +2.50

BACON <sup>(1a,13)</sup> • +4

SAUSAGE <sup>(1a,13)</sup> • +4

WHITE <sup>(1a,1f,10,12,13)</sup> OR BLACK PUDDING <sup>(1a,1e,1f,13)</sup> • +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



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.*

