2017

Craft Restaurant Brunch Menu 2017

Craft Restaurant

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Our menus are totally seasonal letting the ingredients speak for themselves. We source as much Irish and local produce as possible.

The wine list is small and accessible with classic choices and some left field options also.

NEIGHBOURHOOD | EASTER SUNDAY SAMPLE LUNCH MENU | BRUNCH
WINE LIST | DINNER

BRUNCH

Sundays 11am - 3pm
### Bubbles

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prosecco</td>
<td>€7.50</td>
</tr>
<tr>
<td>Raspberry Bellini</td>
<td>€8.00</td>
</tr>
<tr>
<td>Peach Bellini</td>
<td>€8.00</td>
</tr>
<tr>
<td>Kir Royale</td>
<td>€8.00</td>
</tr>
<tr>
<td>Mimosa</td>
<td>€8.00</td>
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</tbody>
</table>

### Savoury

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tartine sourdough and honey butter</td>
<td>€3.50</td>
</tr>
<tr>
<td>Organic yogurt, rhubarb and granola</td>
<td>€6.00</td>
</tr>
<tr>
<td>Pork croquettes, pickled carrot and prune</td>
<td>€5.00</td>
</tr>
<tr>
<td>Ham hock benedict, poached eggs, spinach, hollandaise, English muffin</td>
<td>€12.00</td>
</tr>
<tr>
<td>Kilkenny rose veal burger, potato rosti, onion, mushroom and pepper sauce</td>
<td>€16.00</td>
</tr>
<tr>
<td>Charred chicken sandwich, avocado, tomato, baby gem and garlic mayo</td>
<td>€12.00</td>
</tr>
<tr>
<td>Craft breakfast- Inch house black pudding, bacon, pork sausage, house beans, fried egg, Portabello mushroom, beef dripping potatoes and sourdough</td>
<td>€14.00</td>
</tr>
<tr>
<td>Polenta, salsify, spinach, lentil and pomegranate dressing</td>
<td>€12.00</td>
</tr>
</tbody>
</table>
Brunch Menu | Craft Restaurant - Harold's Cross | Award-winning Bistro, Dublin

Hot smoked organic sea trout, scrambled eggs, leek, capers and brown bread  €14.00

Sweet

Quince cake, ginger and lemon balm  €6.00

Caramalised white chocolate, rhubarb and pistachio  €7.00

Discretionary service charge of 12% for parties of 6 or more. Please note, nuts are used in our kitchen. Allergen information available upon request.
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Lunch
Friday - Saturday 12.00pm - 2.30pm

Brunch
Sunday 11.00am - 3.00pm

Dinner
Wednesday - Saturday 5.30pm - 9.30pm