



2018

Pudding Row Menu 2018

Pudding Row

Follow this and additional works at: <https://arrow.dit.ie/menus21c>

 Part of the [Food Science Commons](#)

Recommended Citation

Pudding Row, "Pudding Row Menu 2018" (2018). *Menus of the 21st Century*. 488.
<https://arrow.dit.ie/menus21c/488>

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@DIT. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@DIT. For more information, please contact yvonne.desmond@dit.ie, arrow.admin@dit.ie, brian.widdis@dit.ie.



This work is licensed under a [Creative Commons Attribution-NonCommercial-Share Alike 3.0 License](#)





Main Street, Easkey,
Co.Sligo.

7 Days a week - 9:30am to
5pm.

+353 096
49794

Bank Holiday Mondays, 9:30am to 4pm.



The food philosophy of Pudding Row has always been very simple: We use the best possible ingredients that we can find in Ireland, with as much emphasis on local and organically produced food as possible. We combine these quality ingredients with the freshest, highest quality breads and pastries that we bake fresh every morning. Being based in West

Sligo we are blessed to have easy access to work with some amazing food producers such as Andarl Farm, Woodville Farm, Crimlin Organic Farm as well as numerous local growers.





7 Days a week - 9:30am to
5pm.



Our Food



Soups



Seasonal Homemade Soup of the Day served with homemade crunchy treacle & seed soda bread



Breakfast (Served all day)

Creamy, Free Range Scrambled Eggs with chives on crunchy white toast

Homemade Beans on Toast: Spiced slow roast vine tomatoes & cannellini beans on crunchy white toast with avocado and a fried egg, dressed leaves and seeds

Breakfast Bagel: Free range bacon, avocado, lettuce, spiced tomatoes, wholegrain mustard mayo and apple & tomato chutney

Sandwiches



Pulled Pork Sandwich: Free range BBQ Pulled Pork on homemade Achill Island Sea Salt & rosemary focaccia with roasted garlic herb butter and braised red cabbage

Pear, bacon and cheddar sandwich: Roast Pear & Free Range Bacon with wholegrain mustard mayo, Hegarty's Irish cheddar and organic mixed leaves

Veggie Bagel: with chilli & coriander hummus, avocado, spiced tomatoes, pesto & fried Macroom Buffalo halloumi

Sweet Treats

Homemade Victoria Sponge: Vanilla sponge with homemade raspberry jam & fresh cream


Homemade Sea Salt Caramel and Dark Chocolate Square

Fresh Breads Baked Daily

White Loaf

Brown Seeded Soda Bread

Herby, Sea Salt Focaccia Bread



7 Days a week - 9:30am to 5pm.

Main Street, Easkey, Co.Sligo. T +353 096 49794

