

# CANAL BANK CAFÉ

## BRUNCH MENU

### DRINKS

CBC Bloody Mary	7.95
Mexican Bloody Mary	7.95
Passion Fruit Bellini - Prosecco with passion fruit coulis	8.95
Mimosa - Prosecco with freshly squeezed orange juice	7.95
The Corky - Vodka, Freshly squeezed grapefruit juice, crushed Amereno cherries	8.50
The Corkyrita - El Jimador Tequila, freshly squeezed grapefruit juice, Amereno cherries	8.50
Tequila Ricky - El Jimador Tequila with San Pellegrino Grapefruit, mint	8.95

### MARGARITAS

Japeñorita - with Infused Villa Pancho Tequila, fresh lime, organic agave, smoked Maldon salt	10
Black Margarita - Thyme infused Villa Pancho tequila, blackberry purée, fresh lime, organic agave, Hawaiian black salt	10
Skinny Margarita - El Jimador Tequila, Organic Agave Syrup, Fresh Lime, Maldon Salt	10
Strauberry Margarita - El Jimador Reposado Tequila, fresh strawberries, strawberry syrup, fresh lime and smoked Maldon salt	10

### OLD FASHIONED'S

Bulleit Rye with Angostura Bitters, Grapefruit Bitters and an orange twist	8.95
Wild Turkey Bourbon with Angostura Bitters, Griottines Cherry and an Orange twist	8.50
Teelings Single Grain Whiskey with Chocolate Bitters, Orange bitters and twist	8
Connemara Peated Malt Whiskey with Honeyed Water, Angostura Bitters, Orange and Rosemary	10

### GIN & TONIC

Sipsmith London Dry Gin & Fever Tree Tonic with orange & Haymans Sloe gin	9.95
Hendricks Gin & Fever Tree Tonic with cucumber & fresh lime	8.50
Dingle Gin & Fever Tree Tonic with raspberries & fresh lime	8
Monkey 47 Gin & Fever Tree Tonic with lime leaf, rosemary & lemon	9.95

### APPETISERS

Buffalo Chicken Wings with blue cheese dip and celery	13.95
French Onion Soup with Gruyère sourdough croute	6.95
Baked Nachos with aged cheddar, guacamole, charred tomato salsa, house pickled jalepeños, sour cream	9.50
Barbeque Baby Back Pork Ribs with spicy slaw, chili gherkins	9.95
Crisp Fried Squid with miso dressed slaw, Japanese tartare sauce	9.95
Kerry crab with smoked chilli, coriander & lime cream, crisp tortillas, tomato - cumin vinaigrette	10.95
Today's Soup	5.95

### MAIN COURSES

Full Irish - eggs any style with grilled sausages, bacon, pudding, roast tomato and toast	11.95
Farmers Plate - scrambled eggs, roast tomato, roast mushroom, spinach, aged farmhouse cheddar and toast	10.95
French Toast - with crisp bacon & maple syrup €	10.95
Huevos Rancheros - with fried eggs, black beans, avocado, lime pickled red onions, crisp tortillas, feta	10.95
Fish and Chips - with pea purée and housemade tartare	18.95
Mussels of the Day	see board
Omelette of the day - with mixed leaves and sourdough toast	see board
Jack McCarthy's Kanturk Black Pudding on Toasted Brioche - with roast mushrooms, spinach, poached egg, mustard hollandaise	11.95
Baked Ham and Gruyère Omelette - with mixed leaves and sourdough toast	12.95
Steak and Eggs - Rib Eye steak with fried eggs, roast tomato, home fries, hollandaise	18.95

### EGGS

Benedict	12.95
Florentine	11.95
McSwiggan	13.95

### BURGERS

Chargrilled Beef Burger and French fries	13.95
With Fried Egg and Bacon	14.95
With Aged Farmhouse Cheddar, bacon and smoked tomato chutney	14.95
Well done may take up to 25 minutes	

### SANDWICHES & SALADS

Chicken Club Sandwich - with avocado, bacon, lettuce & tomato, chipotle mayo €	12.95
Chargrilled Rump Steak - with caramelized onions, tomato, rocket, mustard mayo, Arun bakery ciabatta	14.95
Canal Bank BLT - slow cooked pork belly, brioche bun, lettuce, smoked tomato chutney, soy mayo and matchstick fries	13.95
Baby Spinach Salad - with poached free range egg, bacon, pine nuts, croutons, mustard dressing and parmesan	14.95
Crispy Chicken Salad - with Cashel Blue, endive, apple, hazelnuts & honey mustard dressing €	14.95
Poached Salmon Salad - with wild rice, watercress, cucumber, black bean and ginger vinaigrette & spiced cashew nuts €	14.95
Caesar Salad (add chicken 13.95)	10.95

### SIDES

Home Fries	3.95
French Fries - matchstick or medium cut	3.95
Sweet Potato Fries with Jalapeno mayo	6.95
Bacon/Sausage/Mushroom/Pudding	2.00
Spicy Slaw	2.95
Mac and Cheese	3.95
Green Salad	4.95
Rocket and Parmesan Salad	5.95
Sourdough, House Brown soda and Gluten free toast available	

### SWEETS

French toast - with poached pear, caramel sauce and toasted pecan nuts €	7.95
Seasonal Fresh Fruit Salad - with passion fruit coulis	6.95
Greek Yogurt and fruit compote and granola parfait	6.95
Full Dessert menu available	

ALL MEATS, POULTRY AND FISH ARE SOURCED FROM IRISH SUPPLIERS ARE OF IRISH ORIGIN AND ARE TRACEABLE. ALSO WHERE POSSIBLE ALL OUR OTHER INGREDIENTS ARE OF IRISH ORIGIN. A GRATUITY OF 10% WILL BE ADDED TO TABLES OF SIX OR MORE. FULL ALLERGAN LIST AVAILABLE