

CANAL BANK CAFÉ

BRUNCH COCKTAILS

Mimosa - Prosecco & freshly squeezed orange juice	9.95
Screwdriver - Vodka, fresh orange juice	7.95
Bocce Ball - Vodka, Amaretto, fresh orange juice, soda	8.95
Tequila Sunrise - Resposado tequila, cointreau, grenadine, fresh orange juice & lime	9.95
The Corky - Vodka, fresh grapefruit juice, crushed Amareno cherries	9.50
Corkyrita - El Jimador Tequila, fresh grapefruit juice, crushed Amareno cherries	9.50
Tequila Ricky - El Jimador tequila, San Pelligrino grapefruit, mint	9.50

BLOODY MARYS

CBC Bloody Mary - Vodka, celery, lemon & lime	9
Bloody Maria - CBC with El Jimador resposado tequila, smoked sea salt & lime	9
Bloody Bishop - Fino sherry, manzanilla green olive, pickled guindilla chilli pepper, Gubbeen chorizo	10
Red snapper - Mor Irish Botanical Gin, celery lemon, lime & rosemary	10
Add beer chaser to any Mary	2.5

BEERS & CIDERS

Please see board for our selection of craft beers

Krombacher Pils (draught) 33cl - 50cl	4.75/6.75
Guinness (draught) pint	5.95
Hop House 13 (draught) pint	6.75
Bottled	
Erdinger 33cl	5.95
Budvar 33cl	5.95
Peroni 33cl	5.95
Heineken 33cl	5.95
Bulmers 33cl	5.95
Peroni (gluten-free) 330ml	5.95
Corona Extra 33cl	5.95
O'Hara's IPA 33cl	5.95
O'Hara's Red 33cl	5.95

WATER

Sparkling Water (San Pellegrino) 500ml	4.25
Still Water (Panna) 500ml	4.25

ALL MEATS, POULTRY & FISH ARE SOURCED FROM IRISH SUPPLIERS. ARE OF IRISH ORIGIN & ARE FULLY TRACEABLE

BRUNCH

STARTERS

White Onion Soup with truffle oil, rosemary croûtons	6.95	Today's Special soup	6.50
Spicy Buffalo Chicken Wings w/ blue cheese dip and celery (great for sharing)	14.95	Baked Nachos with aged cheddar, guacamole, tomato salsa, house pickled jalapeños, sour cream	9.95
Mezze Plate w/ spiced baba ghanoush, red pepper puree, marinated olives & feta, sumac pickled onions, warm flat bread	9.95	Slow Cooked Baby Back Ribs , satay dressed slaw, peanut, coconut & pickled ginger	10.95
Crisp Fried Squid kimchi dressed slaw, Korean chilli dipping sauce	10.50	Bluebell Falls Goats Cheese & Serrano Ham Salad w/ pear, hazelnut & black garlic vinaigrette	9.95

SALADS & OMELETTES

Baby Spinach and Bacon Salad with poached free-range egg, almonds, croutons, mustard dressing & parmesan	15.50
Buttermilk Fried Chicken Salad with Cashel blue cheese, Belgian endive, baby spinach, grapes, hazelnuts, honey mustard dressing	16.50
Salmon Salad w/ wild rice & quinoa, cucumber, baby spinach, green beans, pickled ginger, miso vinaigrette, sesame togarashi	16.50
Caesar Salad add chicken	11.50 / 15.25
Baked Ham, Aged Cheddar Omelette with mixed leaves & sourdough toast	12.95
Sundried Tomato, Spinach & Feta Omelette with mixed leaves & sourdough toast	12.95

SANDWICHES

Available until 5pm - All served with fries

Chargrilled Steak Sandwich w/ celeriac - horseradish remoulade, pickled cornichon & rocket on toasted sourdough	15.95
Chicken Club Sandwich w/ bacon, lettuce & tomato, smoked jalapeno mayo	13.95
Grilled Courgette & Chickpea Flatbread w/ hallumi cheese, red pepper puree, rose harissa & sundried tomato vinaigrette, nut dukkah & yoghurt	13.95

BURGERS

Chargrilled Beef Burger w/ aged farmhouse cheddar, bacon, smoked tomato chutney	14.95 / 16.95
w/ fried free range egg & crisp bacon	16.95
w/ roasted mushroom & mushroom vinaigrette	16.95
Served with French Fries and house pickles. Well done burgers may take up to 25 minutes	

BRUNCH

Seasonal Fresh fruit salad yoghurt, sweet dukkah	7.95
Steak & Eggs Chargrilled rump steak, fried eggs, roast tomato, watercress, home fries & bearnaise	19.95
Full Irish Free Range eggs, crispy bacon, grilled sausages, Kelly's of Newport black & white pudding, roast tomato, toast	13.95
Farmers Plate - Eggs any style, sauteed spinach, flat mushroom, aged farmhouse cheese, home fries, tomato relish, sourdough toast	12.95
Eggs Benedict / Florentine / McSwiggan	13 / 13 / 15
Crisp Buttermilk Fried Chicken Chargrilled cornbread, smoked bacon, Tabasco - honey drizzle	14.95
Huevos Rancheros Fried eggs, spiced black beans, tomato salsa, guacamole, pickled jalapenos, feta	12.95
Fish and Chips beer batter with minted pea purée & tartare sauce	19.95
Arbutus Brioche French Toast w/ crisp bacon & maple syrup or w/ lemon ricotta, fresh berries & sugared pistachios	12.50

SIDES

French Fries - matchstick or medium cut	4.95
Sweet Potato Fries , smoked jalapeno & lime mayo	6.95
Home Fries	4.50
Sauteed Winter Greens w/ black garlic & hazelnut butter	4.95
Green salad with mustard dressing	4.95
Bacon, Sausage, Mushroom, Pudding	2.95 ea
Sourdough, House Brown Soda & Gluten Free Toast available	

GIN & TONIC

Gunpowder Gin & Schueppes 1783 tonic w/ elderflower & grapefruit	11.50
Glendalough Rose Gin & Schueppes 1783 tonic with mint & lime	11.25
Hendricks Gin & Fever Tree Tonic with cucumber & fresh lime	11.25
Glendalough Gin & Fever Tree Tonic with raspberries & fresh lime	10.50
Monkey 47 Gin & Fever Tree Tonic with lime leaf, rosemary & lemon	12.25

COCKTAILS

Bellini Prosecco, Crème de Pêche, fresh berry	9.95
Aperol Spritz Prosecco, Aperol, club soda, fresh orange	10.95
Gimme Mor Mor gin, fresh grapefruit, lime, egg white, bitters	12
Strauberry Daiquiri White Rum, Fresh Lime, Strawberry	12
Cosmopolitan Vodka, Cointreau, cranberry, lime	11
Mojito / Raspberry Mojito - Rum, lime, mint, sugar, bitters & soda / Add fresh raspberry	12
Pisco Sour Pisco, lemon juice, egg white, syrup & bitters	11
Basil Smash Mor Irish Gin, fresh basil, lemon juice, sugar syrup	11
Manhattan Bulleit rye, sweet vermouth, bitters, amarena cherry	12
Mai Tai white & dark rum, cointreau, lime, pineapple, grenadine	12
Dark and Stormy Dark Rum, Fever Tree ginger beer & lime	10
Patrón XO Espresso Martini Patron Coffee XO Tequila, Vodka, Espresso	13

MARGARITAS

Jalapenõrita - Infused Reposado Tequila, Lime, Agave, Smoked Maldon salt	12
Skinny Margarita - El Jimador Reposado, Lime, organic agave, Maldon salt	11
Mescal Margarita - mescal, agave, lime, fresh orange, Tajin spiced rim	12
Strauberry Margarita - El Jimador Reposado Tequila, fresh strawberries, strauberry syrup, fresh lime and smoked Maldon salt	12
Raspberry & Grapefruit Margarita , Cuervo Gold tequila raspberry, grapefruit, agave & lime	12

OLD FASHIONED'S

Bulleit Rye w/ Angostura Bitters, Grapefruit Bitters, Orange twist	10.50
Bulleit Bourbon w/ Angostura Bitters, Griottine Cherry, Orange twist	10.50
Teeling's Single Grain Whiskey with Chocolate Bitters, Orange Bitters & twist	10.50
Connemara Peated Mal Whiskey w/ Honeyed Water, Angostura Bitters, Orange and Rosemary	11.50
Glendalough Pot Still , orange bitters & cherry	11.50

FULL ALLERGEN LIST AVAILABLE

A GRATUITY OF 10% WILL BE PLACED ON PARTIES OF 6 OR MORE