

BREAKFAST MENU

9 AM - 12 PM

Fluffy American Style Pancakes €12.50

Maple Syrup & Streaky Bacon (1a,3,7,12)
or
Nutella & Strawberries (1a,3,6,7,8b,8d)

Granola Bowl €8.00

Mixed Oats, Natural Yogurt, Fruit
Compote & Strawberries and Honey
(1a,1b,1c,1d,3,5,6,7,8,11,12)

Open Avocado €12.00

Avocado Smash on Sourdough Toast,
Confit Tomato, two Poached Eggs &
Rocket (1a,3,7,11)

Add Bacon (12) €1.50
Add Smoked Salmon (4,12) €4.00

Soda Stack €13.00

Soda Bread topped with Streaky Bacon,
Pork Sausage & Fried Egg (1a,3,6,8b,12)

Bagel €12.00

Bagel filled with Cream Cheese &
Smoked Salmon with a Rocket Salad
(1a,1b,1c,1d,3,4,7,8b,11,12)

Scrambled Eggs €11.00

Sourdough Toast topped with Creamy
Scrambled Eggs & Roasted Cherry
Tomato (1a,3,7,11)

Add Bacon (12) €1.50

Brioche French Toast €11.50

Brioche French Toast with Crispy Bacon
& Maple Syrup (1a,3,6,7,8b,11,12)

Poached Eggs Florentine €11.50

Poached Eggs on a bed of Spinach with
a Creamy Hollandaise Sauce on
Toasted Sourdough Bread
(1a,3,6,7,8b,9,10,11,12)

OPTION 1: Crispy Streaky Bacon (12) €12.50

OPTION 2: Smoked Salmon (4) €14.50

Hot Beverages

Tea €3.80

Herbal Tea €4.00

Americano €3.90

Latte (7) €4.30

Cappuccino (7) €4.30

Espresso €4.00

Mocha (7) €4.60

Hot Chocolate (7) €4.60

Iced Tea & Coffee available at request

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1. Cereals containing gluten, namely: 1a-Wheat, 1b-Barley, 1c-Rye, 1d-Oats
2. Crustaceans. 3. Eggs. 4. Fish. 5. Peanuts. 6. Soybeans. 7. Milk. 8. Nuts, namely:
8a-Walnuts, 8b-Pinenuts, 8c-Coconut, 8d-Hazelnuts, 8e-Chopped Nuts,
8f-Almonds, 8g-Pistachio, 8h-Cashew 9. Celery. 10. Mustard. 11. Sesame Seeds.
12. Sulphur dioxide and sulphites. 13. Lupin. 14. Molluscs. eg Mussels, Oysters,
Squid, Snails



LUNCH MENU

12PM - CLOSE

Soup of the Day €7.50

Served with Homemade Bread
(1a,1b,1c,1d,3,7,9,11,12)

**Warm Chicken & Bacon
Caesar Salad €14.50**

Cajun Chicken, Cos Lettuce, Crisp
Bacon & Garlic Croutons & Parmesan
Cheese (1a,3,7,10,11,12)

Goats Cheese Salad €14.50

Crumbled Goats Cheese, Walnuts,
Beetroot, Red Onion, Sun Dried
Tomato, Garden Salad & Balsamic
Glaze. Served with Wheaten Bread
(1a,1b,1c,1d,7,8a,8d,10,11)

Bacon & Cheese Burger €20.00

Grilled 6oz Beef Burger topped with
Streaky Bacon, Cheese, Ballymaloe
Relish in a Brioche Bun
Served with Wedges
(1a,1b,1c,1d,3,6,7,8b,10,12)

Classic Chicken Burger €19.50

Marinated Cajun Chicken. Brioche Bun,
Lettuce, Tomato, Chilli Mayo
Served with Wedges
(1a,1b,1c,1d,3,6,7,10,12)

Chicken Club €13.50

Chicken, Bacon, Tomato, Lettuce, Mayo,
Cheddar on Toasted Sourdough
(1a,1b,1c,1d,3,7,8b,9,10,12)

Loaded Wedges €10.00

Potato Wedges topped with Bacon,
Onion, Mozzarella Cheese and Garlic &
Chilli Sauce (3,6,7,8b,10,12)

**Hot Spicy Cajun Chicken
Wrap €13.50**

Cajun Chicken with Mozzarella Cheese
& Sweet Chilli Mayonnaise in a Tortilla
Wrap (1a,3,6,7,8b,10)

Chicken Taco €13.50

Chicken with Pickled Red Onion, Iceberg
Lettuce served with Taco Sauce
(1a,1b,1c,1d,3,6,7,8b,10)

Vegan Ciabatta €12.50

Ciabatta with Basil Oil, Roasted Red
Peppers with Vegan Cheese
(1a,1b,1c,1d,6,8b)

Vegan Burger €19.00

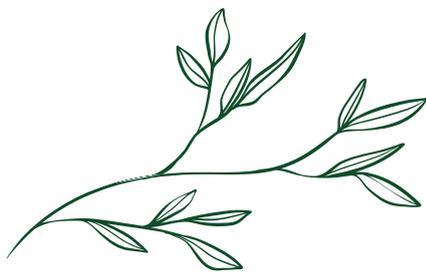
(Please Allow 20mins)

Vegan Cheese Burger, Beef Tomato,
Baby Gem Lettuce in a Brioche Bun
Served with Wedges (1a,6,8b,13)

**LOOKING FOR SOMETHING DIFFERENT?
LOOK AT TODAY'S SPECIALS BOARD**

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8f-Almonds, 8g-Pistachio, 8h-Cashew 9. Celery. 10. Mustard. 11. Sesame Seeds.
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LA DOLCE VITA PIZZA

(10 INCH)



12PM - CLOSE

Classic Chicken Chip Kebab €16.50

LDV Garlic butter base, topped with Mozzarella Cheese, Spicy Chicken & Chips drizzled with LDV's famous Chilli sauce & Garlic Mayo (1a,3,7,8b,10)

Pizza Margarita €14.50

Classic Italian Pizza topped with Fragrant Tomato & Basil Sauce with Mozzarella Cheese (1a,3,7,8b)

Pepperoni €16.00

Crispy Margarita Pizza with succulent Pepperoni (1a,3,7,8b,12)

The Chicken Caesar Salad Pizza €16.00

Seasoned Pizza Dough topped with Garlic Butter, Mozzarella, Fresh Baby Gem Lettuce, Salted Bacon, Roast Chicken, Cherry Tomato, Creamy Caesar Dressing & Cheese (1a,3,6,7,8b,10,12)

Add Portion of Wedges (12) €5.00

Banging Barbecue €16.00

BBQ base, Cheese, Chicken, Cherry Tomatoes, Chilli Sauce & Garlic Mayo (1a,3,7,8b,9,10)

From the Garden €15.00

Margarita Pizza topped with Mushrooms, Peppers, Sweetcorn & Onions (1a,3,7,8b)

Cheesy Garlic Bread Pizza €10.50

(1a,3,7,8b)

GLUTEN FREE €13.00

Build your own starting with your Gluten free base (12)

BUILD YOUR OWN PIZZA

FROM €14.00

1 PICK YOUR BASE

Tomato (1a), Garlic Butter (1a,7) or BBQ Sauce (3,9,10)

2 ADD YOUR TOPPINGS

Pepperoni (12), Ham (12), Chicken, Bacon (12), Spicy Chicken (1a,1b,1c,1d,10), Chips (1a,1b,1c,1d), Cheese (7), Mushrooms, Peppers, Sweetcorn, Onions & Pineapple

All Toppings €1.00

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