

BREAKFAST MENU

Served from 9am - 11:30am

CRABBY JO'S FULL IRISH ① ② ⑨ ①a ①b ①c €14.50 Smoked back bacon, pork & leek sausages, Clonakilty Black & White pudding, free range egg, chargrilled vine cherry tomato, homemade brown toast	FRENCH TOAST ① ② ⑨ ①a ①c €11.00 Served with smoked back bacon, fresh seasonal berries and maple syrup
HALF BREAKFAST ① ② ⑨ ①a ①b ①c €10.50 (1 of each) Smoked back bacon, pork & leek sausages, Clonakilty Black & White pudding, free range egg, chargrilled vine cherry tomato, homemade brown toast	HOMEMADE PORRIDGE ② ①a ①c ①e €7.50 With apple and cinnamon
VEGETARIANS BREAKFAST ① ② ①a ①b ①c €11.50 2 free range eggs any style, chargrilled vine cherry tomato, sautéed mushrooms, home fried potatoes, homemade brown toast	KIPPERS ② ⑤ ⑨ ①a ①b ①c €11.50 Grilled whole Manx Kipper served with herb butter
SCRAMBLED EGGS WITH SMOKED SALMON ① ② ⑤ ①a ①b ①c €14.50 Wrights famous award winning oak smoked salmon with free range scrambled eggs served with homemade brown toast	AVOCADO ON TOAST ① ② ①a ①b ①c €10.50 Ripened avocado served on homemade brown toast with buffalo mozzarella and chargrilled tomato add 2 poached eggs €3.50 add bacon €3.00
CRABBY JO'S EGGS BENEDICT ① ② ⑨ ①a ①c €16.00 2 poached free range eggs and smoked back bacon served over toasted country loaf with Hollandaise sauce and grilled asparagus	2 FREE RANGE EGGS ① ② ⑨ ①a ①b ①c €11.00 Served with brown toast and chargrilled vine cherry tomato
	PANCAKES ① ② ⑨ ①a €11.00 Fluffy american style pancakes served with streaky bacon and maple syrup

SIDES

HOME FRIED POTATOES ② €3.50	SAUSAGES (2) ①a €4.00
SAUTÉED MUSHROOMS ② €3.50	BACON €3.50
TOAST ①a ①b ①c €2.00	AVOCADO €3.50
BAKED BEANS ② ⑨ €2.00	SMOKED SALMON ⑤ €8.00

TEAS, COFFEE & JUICES

TEA €3.50	LATTE ② €4.10
SPECIAL TEA €3.80	MOCHA ② €4.20
AMERICANO €4.00	MACCHIATO €3.70
ESPRESSO €3.50	FLAT WHITE ② €4.10
DOUBLE ESPRESSO €3.90	HOT CHOCOLATE ② €4.10
CAPPUCCINO ② €4.10	GLASS OF MILK ② €2.50

Take Away coffee available!

If you or any member of your party have a food allergy or intolerance, please speak to a member of staff before ordering food or drink. The following allergen key is designed to help you understand which allergens are present in individual dishes.

Our staff have been trained to follow safety guidelines, but because this is a mixed food preparation environment – it is not possible for us to totally isolate allergans.

① EGGS ② MILK ③ CRUSTACEAN ④ MOLLUSCS ⑤ FISH ⑥ PEANUTS ⑦ SESAME SEEDS ⑧ SOY
⑨ SULPHUR DIOXIDE & SULPHITES ⑩ NUTS - ⑩a WALNUTS ⑩b ALMONDS ⑩c PINE NUTS ⑪ CEREALS CONTAINING GLUTEN -
⑪a WHEAT FLOUR ⑪b RYE FLOUR ⑪c WHEATBRAN ⑪d DURUM WHEAT ①a OAT ⑫ CELERY ⑬ MUSTARD ⑭ LUPIN

A discretionary service charge will be included on parties of 6 or more.