

Green Yard Cafe

Green Yard's Breakie Bowls...

Porridge €5.50

Irish oats, coconut milk, blueberries, cinnamon, honey & chia seeds

Granola €5.50

Home made granola, lemon yogurt, fresh berries & berry compote

Warm Vegan Wonka Bowl €7.50

Spelt flakes cooked with almond milk & vegan chocolate, poached seasonal fruits and mixed seeds

Breakfast

Avocado on toast €8.00

Sourdough toast with smashed avocado, beat hummus, feta crumb, chilli flake's & Za'atar spice

Breakfast burrito €8.00

Scrambled egg with melted smoked applewood cheese, baby spinach wrapped in a grilled tortilla, served with guacamole, spicy salsa & sour cream

Poached eggs €6.00

Toasted sourdough served with two poached eggs & hollandaise sauce

Add ons/ Extra's

streaky Bacon...€2.00	poached eggs...€2.00
grilled chorizo...€2.00	smashed avocado...€3.00
smoked Salmon...€4.00	baked ham...€2.00
	sausages...€2.00

Pancake's / French toast :

fresh strawberries & Nutella €7.50
streaky bacon & maple syrup €8.50

Soup, Sandwiches, Salads

Soup of the day & brown bread €5.50

Seasonal sea-food chowder & brown bread €8.50

Limerick ham sandwich Toasted sourdough, local cheese, tomato & chilli chutney €8.00

Open smoked salmon sandwich with brown bread, pickled cucumber & capers €11.50

Open Greek salad sandwich with toasted focaccia €8.50

Roast chicken cheese sandwich with charred garlic melt, €9.00

vine tomatoes & ricotta pesto

Spicy tempura prawn sandwich with Asian-style slaw & hot sauce €11.00

Chicken Caesar salad with pan fried chicken breast, cos lettuce, croutons, €13.50

parmesan cheese & crispy Parma ham

Warm goats cheese salad with pear, baby leaves, beetroot, Parma ham, €13.50

candied pistachios & sourdough

Toonsbridge grilled halloumi salad with black-eyed beans, avocado, leaves, €13.50

tomatoes, cucumber & mango

Light Bites

Filo Parcel with feta €7.50

Falafel, beetroot & celery salsa with tzatziki €7.00

Spicy chicken wings, Tipperary blue cheese dip €8.00

Doonbeg pil pil prawns €9.00

Sides

Home-made chips €4.00

Sweet Potato Fries €4.50

Cup of soup €3.50

Sweet Treats

Sticky toffee pudding & ice-cream €6

Chocolate Brownie & ice-cream €6

Apple Pie & ice-cream €6

Sicilian lemon roulade & raspberry sorbet €6

Vegan Chocolate tart with raspberry sorbet €6

Selection of ice-cream's €6

Plain or Fruit scone €2.50

Cookie €1.50

Available from 9:30 – 17:00

Let us know of any dietary requirements or if you need allergen advice on our menus. Full allergen chart available for all dishes. Gluten free and vegan options available. Deep fried items may contain gluten. All locally sourced fresh fish may contain bones.

Green Yard Drinks

HOT DRINKS
All coffees are made with double shot, single shot & decaf
available on request

Espresso €2.50
Americano €3.00
Cappuccino €3.30
Latte €3.30
Flat White €3.00
Double Espresso €3.00
Macchiato €3.00
Mocha €3.80

Flavoured syrups €0.30
Hot chocolate €3.20
with marshmallows €3.50
with marshmallows & cream €3.50

Pot of Barry's tea €2.70
Herbal teas; Mint, Green, Ginger & Lemon or Earl Grey €3.20

COLD DRINKS

Orange & Apple Juice €3.50
Sparkling & still Ballygowen €2.90
Coke, Diet Coke, Fanta, Sprite €2.90
Wild Orchard Lemonades €3.50
San Pelligrino flavoured waters €2.90
San Pelligrino sparkling water 500ml €3.90
Aqua Panna, still water 500ml €3.90

House Wines

Full wine list available

White	Red
Sauvignon Blanc/ Macabeo - Corvinas,Spain 6.00	Malbec - Santa Ana, Argentina 6.50
Pinot Grigio - Sonetti, Italy 6.50	Tempranillo - Vina Alamburada, Spain 6.50
Chardonnay - Les Roucas, France 6.50	Merlot - Torreon de Parades, Chile 6.50
Sauvignon Blanc - Old Coach Rd, NZ 7.50	Tempranillo - Bodega Muriel, Rioja, Spain 7.50
250ml 25.00	6.50
500ml 15.30	8.50
Bottle 22.00	17.00
Beer available from	25.00
Punch's Bar	Bud €4.70
25.00	Heineken, Rockshore,
17.00	Coors Light, Corona,
20.00	Beer by 330ml bottle:
10.00	29.00
8.50	Bulmers 330ml €4.70
8.50	Pint Bottle €6.00
17.00	Cromins €5.70
25.00	Orchards Thieves €6.00

COCKTAILS

ESPRESSO MARTINI 11 Absolute vodka, kahlua coffee liqueur, sugar syrup, fresh espresso
WHISKEY SOUR 11 Jameson black barrel, lemon juice, sugar syrup, egg white dash of angostura bitters
PORNSTAR MARTINI 11 Absolute vanilla vodka, passion fruit puree, lime juice, vanilla sugar syrup & shot of prosecco
MAGARITA 11 Olmeca althos blanca tequila, triple sec, lime juice & blended ice (salted rim optional)

STRAWBERRY DAQUIRI 11 Havana club 3 year old rum, strawberry puree, lime juice, sugar syrup & blended ice
APEROL SPRITZ 8 Aperol, prosecco, topped with soda water

BRAMBLE 11 Beefeater gin, creme de mure, lemon juice, sugar syrup
BELLINI 9 Prosecco, topped with peach puree

MIMOSA 9 Prosecco topped with orange juice