



## Welcome to Sunday Brunch at Mountain View

### SWEET PLATES

Stack of american buttermilk pancakes, crispy bacon, maple butter (1,3,7) (€12)

French Toast, maple syrup, mascarpone, chocolate hazelnut, mixed fruits (1,3,7) (€12)

Blueberry Pancakes, maple butter, blueberry compote, mascarpone, almond praline (1,3,7) (€12)

### SAVOURY PLATES

Ale Battered Fish and Chips, tartare sauce, mushy peas (1,4) (€19)

Classic Eggs Benedict, toasted muffin, crispy bacon, spinach, hollandaise, sautéed potato (1,3,7) (€13)

Toasted Sourdough, poached eggs, creamy avo, chilli jam, roasted tomatoes, organic salad (1,3,7) (€12)

### STARTER PLATES

Garlic flatbread, hummus, roasted aubergine, pomegranate (1) (€11)

Soup of the day, guinness and treacle bread (1,7,9) (€9)

Smoked haddock gratin, cherry tomato, spring onion, crème fraiche, smoked cheddar (4,7) (€12)

### LARGER PLATES

Braised beef short-rib, creamed mash, carrot & swede, red wine jus (7,9) (€25)

Roasted hake, potato hash, caper butter sauce, creamed cabbage (4,7,9) (€27)

Chicken supreme, mushroom risotto, sautéed leeks (7) (€25)

### DESSERT PLATES (€9)

Crème Brulee, ed's homemade shortbread (1,3,7)

Warm Chocolate Brownie, vanilla ice-cream, caramel sauce (1,3,7)

Passionfruit Tart, meringue, passionfruit coulis (1,7)

### DELICIOUS SIDES (€5.5)

House chips, Truffle & Parmesan Chips (€6.00) Creamed Mash, Organic Salad, Carrot & Swede, Guinness & Treacle Brown Bread

### COCKTAILS (13)

Aperol Spritz, Passionfruit Martini, Whiskey Sour, Espresso Martini, Mimosa, Margarita, Bloody Mary

### HOT DRINKS

Americano (3.50) Cappuccino (4.00) Latte (4.00) Flat White (4.00)

Espresso (3.00) Macchiato (3.00)

Breakfast Tea (3.50) Earl Grey (4.00) Peppermint (4.00) Chamomile (4.00) Green Tea (4.00)

## WHITE WINE

### **J.MOREAU & FILLIS** (8 glass) (30 bottle)

French Chardonnay. *Beautiful intensity with notes of white-fleshed fruit on the nose. Lovely freshness with fine, delicate flavours. Floral and fresh fruit notes on the palate.*

### **HORGELUS** (9 glass) (34 bottle)

French Sauvignon. *An exquisite marriage of colombar and sauvignon reveals citrus, floral and exotic aromas, very refreshing and full of flavours*

### **SANDENEL** (8.50 glass) (32 bottle)

Italian Pinot Grigio. *Clean and crisp with tasty hints of peach, grapefruit and melon*

### **STABLES** (9.50 glass) (36 bottle)

New Zealand Sauvignon Blanc. *A vibrant wine, with stone fruit, tropical and gooseberry flavours*

## RED WINE

### **FOLONARI** (8 glass) (30 bottle)

Italian Montepulciano. *Lively, juicy with notes of plum and morello cherries*

### **CHATEAUX FONGABAN** (45 bottle)

French Merlot. *The wine is ripe and packed with fruity merlot. balanced by the juicier characteristics of plum and black cherry fruit, along with chocolate and sweet spice.*

### **ANTAWARA** (8.50 glass) (32 bottle)

Chilean Cabernet Sauvignon. *Deep red in color with bluish hues, this cabernet sauvignon is very fruity on the nose, packed with red and black berry aromas and a touch of vanilla.*

### **GOUGUENHEIM** (9.00 glass) (34 bottle)

Argentinian Malbec. *Plump and juicy, an aromatic nose, violets in tandem with sweet blackberry fruit.*

## PROSECCO/CHAMPAGNE/ROSE

VIGNA DOGARINA PROSECCO (9 glass) (36 bottle) *Mild sweetness, stone fruit, wildflowers and citrus*

LOUIS DE CUISTINE CHAMPAGNE (95 bottle) *An excellent all-round champagne, fine, fruity and elegant*

JARDIN DES CHARMES CINSULT – ROSE (8 glass) (30 bottle) *Dry, fruity with hints of fresh strawberries*

## BEER ON TAP

Guinness (5.50) Heineken (6.00) Rockshore (5.50) Cider (5.50) Peroni (6.50) Smithwicks (5.50)

## BOTTLES

Heineken, Corona, Coors Light, West Coast Cooler, Heineken 00, Guinness 00

## RORY NOLAN - HEAD CHEF

Our table water is premium filtered still & sparkling served in 750ml provided by ICE water €3

1 Gluten 2 Milk 3 Egg 4 Sulphates 5 Celery 6 Lupen 7 Nuts 8 Peanuts 9 Soy 10 Shellfish 11 Fish 12 Molluscs 13 Mustard 14 Sesame

Detailed information above on the fourteen legal allergens is available, however we are unable to provide information on other allergens. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All our beef is sourced locally and is 100% Irish.