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Menus of the 21st Century

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2020

## Meet Me In The Morning Menu 2020

Meet me in the Morning

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## DRINKS

Espresso 2.7  
Americano 2.7  
Cortado 2.9  
Flat White 3  
Cappuccino 3  
Latte 3  
oat milk +0.3

Filter Coffee - Batch Brew 3.5  
Filter Coffee - Kalita 4.5  
Tea 2.5  
Herbal Teas 3  
Green Tea/Earl Grey/Rooibos  
Peppermint/Chamomile  
Hot Chocolate 3.5

Apple Juice 3.5  
from David Llewellyn in Lusk,  
North Dublin

### MORNING 8h-12h

#### TOAST+MARMALADE 3.5

(1A,9)

blood orange marmalade  
with Toonsbridge butter on  
rustic loaf

#### TOAST+CURD 4

(1A,9)

lime and vanilla curd on  
rustic loaf

#### NUT BUTTERS

(1A,7,8)

ROAST HAZELNUT+MAPLE 5  
ROAST PEANUT 4

#### GRANOLA 6.5

(18,7,8,9)

oat, cacao hazelnut, sultana,  
raisin, pumpkin and sunflower  
seed granola, served  
with apple and greek  
yoghurt

#### OVERNIGHT OATS 7.5

(VV) (18,7,8)

rolled oats and chia seeds,  
golden raisins, sultanas,  
ginger soaked in oat milk  
overnight topped with  
blood orange, apple  
and hazelnut butter

#### FRENCH TOAST 9

(18,3,7,8,9)

challah french toast,  
whipped Toonsbridge ricotta,  
spiced plum compote,  
Highbank orchard syrup  
and granola crumb

### ALL DAY 8h-15.30h

#### EGGS+GREENS 10

(1A,3,9)

McNally kales, garlic yoghurt,  
paprika oil, curly parsley,  
two poached eggs, rustic loaf  
+GUBBEEN CHORIZO+2.5  
+KANTURK BLACK PUDDING 2.5  
/SMALL 8

#### MCNALLY HASH 12

(GF) (C3,9)

McNally potato and beet,  
a poached egg, beet sour  
cream, greens and  
Toonsbridge halloumi  
+GUBBEEN CHORIZO+2.5  
+EXTRA SLICE OF BREAD+1  
VEGAN:SAUTEED GREENS  
+CRUNCHY PICKLES

### LUNCH 12h-15.30h

#### RICE BOWL 10

(VV) (GF) (6,7,8,12)

warm short grain brown rice,  
pickles, garlicky kale,  
sesame and chilli crunch  
and sauerkraut  
+POACHED EGG+1.5  
+TOONSBRIDGE HALLOUMI+2.5

#### FRITTER 12

(1A,3,9)

McNally pumpkin fritter,  
Kanturk black pudding,  
a poached egg and  
mustard greens  
+TOONSBRIDGE HALLOUMI+2.5  
+GUBBEEN CHORIZO+2.5

#### ROOTS+HALLOUMI 13

(1A,3,9)

panko Toonsbridge halloumi,  
roast sunchokes,  
salad blue potatoes,  
two poached eggs,  
crunchy pickles, crispy quinoa  
and mustard greens  
+KANTURK BLACK PUDDING 2.5  
+GUBBEEN CHORIZO+2.5

## ADD ONS

TO ANY MAIN DISH

GUBBEEN CHORIZO 2.5  
KANTURK BLACK PUDDING 2.5  
TOONSBRIDGE HALLOUMI 2.5  
POACHED EGG 1.5  
SLICE OF BREAD 1  
HALLOUMI 2.5



ALLERGENS Gluten-1A-WHEAT, 1B-OAT|Eggs-3  
|Soybeans-6|Peanuts-7|Nuts-8|Milk-9|Celery-10|  
Mustard-11|Sesame Seeds-12 (vv)-VEGAN

## DRINKS

Espresso 2.7  
Americano 2.7  
Cortado 2.9  
Flat White 3  
Cappuccino 3  
Latte 3  
oat milk +0.3

Filter Coffee - Batch Brew 3.5  
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Tea 2.5  
Herbal Teas 3  
Green Tea/Earl Grey/Rooibos  
Peppermint/Chamomile  
Hot Chocolate 3.5

Apple Juice 3.5  
from David Llewellyn in Lusk,  
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## BRUNCH 9h-15.30h

**TOAST+MARMALADE 3.5**  
(1A,3)  
blood orange marmalade  
with Toonsbridge butter on  
rustic loaf

**NUT BUTTERS**  
(1A,7,8)  
**ROAST HAZELNUT+MAPLE 5**  
**ROAST PEANUT 4**

**GRANOLA 6.5**  
(1B,7,8,9)  
oat, cacao hazelnut, sultana,  
raisin, pumpkin and sunflower  
seed granola, served  
with apple and greek  
yoghurt

**OVERNIGHT OATS 7.5**  
(VV) (7,8,9)  
rolled oats and chia seeds,  
golden raisins, sultanas,  
ginger soaked in oat milk  
overnight topped with  
blood orange, apple  
and hazelnut butter

## **EGGS+GREENS 10**

(1A,3,9)  
McNally kales, garlic yoghurt,  
paprika oil, curly parsley,  
two poached eggs, rustic loaf  
+GUBBEEN CHORIZO+2.5  
+KANTURK BLACK PUDDING 2.5

## **HASH 14**

(GF) (3,9)  
McNally potato and beet,  
a poached egg, beet sour  
cream, greens and  
Toonsbridge halloumi  
+GUBBEEN CHORIZO+2.5  
+KANTURK BLACK PUDDING 2.5  
+EXTRA SLICE OF BREAD+1

## **RICE BOWL 12**

(VV) (GF) (6,7,8,9,12)  
warm short grain brown rice,  
pickles, garlicky sautéed kale,  
sesame and chilli crunch,  
pickles and pumpkin  
+POACHED EGG+1.5  
+TOONSBRIDGE HALLOUMI+2.5

## **FRITTER 14**

(1A,3,9)  
McNally pumpkin fritter,  
two poached eggs, beet  
whipped ricotta,  
Toonsbridge halloumi,  
and mustard greens  
+KANTURK BLACK PUDDING 2.5  
+GUBBEEN CHORIZO+2.5

## **ADD ONS**

TO ANY MAIN DISH  
GUBBEEN CHORIZO 2.5  
KANTURK BLACK PUDDING 2.5  
TOONSBRIDGE HALLOUMI 2.5  
POACHED EGG 1.5  
SLICE OF BREAD 1

## TREATS

**FILLED DOUGHNUTS 3.5**  
*blood orange curd  
vanilla creme patisserie*  
(1A,3,9)

**GLAZED DOUGHNUTS 3**  
*sea buckthorn  
espresso*  
(1A,3,8,9)

**CARROT STACK 3.9**  
*carrot, black sesame+banana*  
(VV) (1A,8,9)

**ESPRESSO STACK 3.9**  
*espresso+cacao*  
(VV) (1A,8)

**BLOOD ORANGE BROWNIE 3**  
*gf almond brownie with  
candied blood oranges*  
(VV) (1A,8)

**HAZELNUT BROWNIE**  
*gf almond brownie with  
roast hazelnuts and  
roast hazelnut spread*  
(VV) (1A,8)



**ALLERGENS** Gluten-1A-WHEAT, 1B-OAT|Eggs-3  
|Soybeans-6|Peanuts-7|Nuts-8|Milk-9|Celery-10|  
Mustard-11|Sesame Seeds-12 (vv)-VEGAN