

## BREAKFAST *until 12PM*

<b>HOMEMADE GRANOLA</b> with vanilla honey yoghurt, fresh berries and roasted almonds	6.50
<b>FRESH PORRIDGE</b> with banana, honey almonds <i>Add fresh berries</i>	6.50 1.00
<b>BUOYS FULL IRISH</b> sausages, bacon, black and white pudding, grilled tomato, flat cap mushroom, poached egg and toast	11.00

<b>VEGGIE BREAKFAST</b> grilled tomato, flat cap mushroom, baby spinach, asparagus, poached egg and toast	9.00
<b>CHORIZO &amp; POTATO HASH</b> with poached eggs, broccoli, baby spinach, grilled tomato, homemade roasted red pepper chutney	11.00

<b>SCRAMBLED EGGS &amp; TOAST</b> <i>Add smoked salmon</i> <i>Add bacon</i> <i>Add sausage</i>	7.00 4.00 2.00 2.00
<b>POACHED EGGS &amp; AVOCADO</b> with grilled tomato and rocket leaf <i>Add smoked salmon</i> <i>Add bacon</i>	7.95 4.00 2.00 2.00

## STARTERS

<b>SOUP OF THE DAY</b> served with fresh bread	6.00
<b>SEAFOOD CHOWDER</b> creamy chowder with fresh mussels, salmon, natural smoked haddock served with fresh brown bread	8.50

<b>CORN-FED CHICKEN WINGS</b> with a spicy glaze and Cashel blue cheese dip	8.95 / 12.95
<b>PRAWN TACOS</b> marinated gamba prawns with crisp taco shells, guacamole, chipotle mayo and tomato salsa	11.00 / 16.00

<b>GOLDEN FRIED CALAMARI</b> with a homemade harrisa mayo and rocket leaf	8.95 / 12.95
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## LUNCH

<b>BUOYS BEEF BURGER</b> 8oz prime Irish beef burger on a toasted brioche bun with lettuce, tomato, red onion with a homemade tomato relish and fries <i>Add blue cheese/cheddar cheese</i> <i>Add crisp bacon</i>	14.00 2.00 2.00
<b>BUOYS CHICKEN BURGER</b> char grilled chicken fillet served on a toasted brioche bun with lettuce, red onion and a lemon pepper sour cream and fries	13.00
<b>BUOYS VEGGIE BURGER</b> homemade vegetarian burger pinto beans, sweet potato, red peppers, herbs and spices served on a toasted brioche bun, rocket, red cabbage with homemade apple chutney and fries	13.00
<b>FISH N CHIPS</b> O Brother beer batter, fresh haddock, mushy peas, fries and tartare sauce	16.00

<b>BBQ RIBS</b> slow cooked pork ribs with our homemade BBQ sauce, red cabbage slaw, corn on the cob and fries (GF)	17.00
<b>BEEF NACHOS</b> beef chilli nachos, with guacamole, tomato salsa, sour cream, jalapeno peppers, cheddar cheese sauce (GF) - Vegetarian option available	14.00
<b>HOMEMADE QUICHE</b> served with a selection of salads - Vegan option available	12.50
<b>ROAST BEETROOT SALAD</b> with falafel, pickled carrots, pine nuts, mixed lettuce leaves, sumac and cashew nut cream (Vegan friendly)	13.00
<b>SUPERFOOD SALAD</b> baby kale, mixed lettuce leaves, roast butternut squash, avocado, apple, chickpeas, pickled carrots, red cabbage, sunflower seeds, pumpkin seeds, dried cranberry (Vegan friendly)	14.00

<b>GRILLED GOATS CHEESE SALAD</b> with Amarena cherries, roasted hazelnut, peppery rocket leaf and chicory	14.00
<b>GAMBA PRAWN PASTA</b> spaghetti with rocket leaf, sundried tomato, garlic and chilli and extra virgin olive oil	17.00
<b>BOLOGNESE</b> traditional meat ragu with beef, red wine, tomatoes with spaghetti pasta	15.00
<b>MUSHROOM PASTA</b> creamy mushroom sauce, rigatoni pasta, portobello mushrooms, shallots, white wine, parmesan, rocket and truffle oil <i>Add Chicken</i> <i>Gluten free</i> <i>pasta available</i>	14.00 2.00



Fries	€4.00	Garlic mayo	€1.00
Onion Rings	€4.00	Chipotle mayo	€1.00
Rocket salad	€5.00	Harrisa mayo	€1.00
Mixed salad	€5.00	Peppercorn sauce	€2.00

Service charge is not included 10% service charge applies on parties of 6 or more

Our food is cooked to order please allow 20 minutes - If you have any food allergies, please request a copy of our Allergen Listing Menu  
All of our beef is guaranteed Irish in origin and all of our fish is fresh