

# BRUNCH STARTY STUFF

D'CHEFS FAVORITE

**SOUL SOUP** Made fresh daily. 10.50  
*(Your lovely server has the info)*

**NOM NOM WINGS**  
Sweet 'n' spicy wings tossed in a honey, chili flake, soy & ginger sauce. 17.50

**FISH CONVENTION**  
Our house-made smoked fish cakes with chunky tartar sauce, pickled salad with lemon oil dressing. 17.00

**PULL THE BOXTY**  
Irish style crispy boxty potato cake, pulled ham hock and caramelized red onions with a Dubliner cheese sauce. 17.00



**BANG BANG'S CHICKEN**  
Buttermilk marinated fried chicken with a spicy bang bang mayonnaise. 16.00

**SURE I'M FRITTERED (V)**  
Broccoli and corn fritter with a sweetcorn puree and fire roasted pepper relish. 15.00

**DALKEY DUO**  
Dalkey mustard beer battered Cheshire Heritage pork sausages, Dalkey mustard mayonnaise & buffalo apple sauce. 16.00

**AN IRISH EGG**  
Guinness & onion sausage crusted egg, Bushmills bacon jam, wholegrain mustard aioli. 18.00

**THE CIDER HOUSE BELLY**  
Cider glazed spiced pork belly with pickled red cabbage slaw, butternut squash & maple puree. 17.50

**KISS BEFORE SHRIMP**  
Pan seared shrimp in a garlic & chili lemon butter sauce with sliced baguette. 19.00

**SCALLOP FOREST**  
Foley's all natural Georges Bank sea scallops in a golden batter served with a citrus lime dipping sauce & sweet chili jam. 29.00

## BRUNCHY STUFF

**FULL IRISH**  
Full Irish breakfast with Cheshire Heritage pork Irish banger, black & white pudding, bacon, roasted tomato, mushrooms & fried eggs with hash brown potato cake. 25.50

**IT'S OK TO DROOL**  
Our famous Bread & Butter pudding, French toast style with vanilla mascarpone, mixed berries, crispy maple glazed bacon. 21.50

**THE IRISH PORKER**  
Cider glazed pork belly, poached eggs, smoked potatoes on corn puree, wild mushrooms, spinach and confit tomatoes.. 22.00

**PANCAKES DIASPORA**  
House made fluffy pancakes, mixed Berry Compote, Vanilla Whipped Mascarpone. 17.00

**BEEF BENNY**  
Smoked beef eggs benedict on cheddar and chive scrumpet with sautéed spinach, fire roasted red pepper and hollandaise sauce. 23.00

**ALL THIS... & EGGS ON TOP**  
Pulled slow braised beef, breakfast potatoes with sautéed mushrooms, green onions, mushroom ketchup topped with 2 sunny side up eggs. 23.50

**HIPSTERS LAMENT**  
Smashed avocado, Irish bacon & poached eggs on sourdough, chive butter, roasted tomato and hash brown potato cake. 23.00

**SCRUMPET CITY**  
Eggs benedict with Irish bacon, on cheddar and chive scrumpet with tomato relish, sautéed spinach and hollandaise sauce with bacon crumble. 23.00

**HIGH KING'S BBQ SALMON**  
House smoked BBQ salmon filet, hash brown potato cake, poached eggs, hollandaise sauce, confit grape tomatoes. 23.00

**THAT MUSHROOM WITH NOTIONS**  
Portobello mushroom caps stuffed with goats cheese, sourdough and herb crumble, with poached eggs, pickled salad, pesto drizzle. 22.50



**STARS & SCRUMPET BREAKFAST**  
The best of US and Irish with applewood smoked bacon, crispy breakfast potatoes, your choice of eggs on a buttery toasted scrumpet. 22.50

## LUNCHY STUFF

**OMG BURGER**  
Dry aged prime short rib and brisket beef burger, Irish bacon, Dubliner Irish cheddar, crispy fried onions with Jameson Irish whiskey BBQ sauce. 24.50

**CHICKEN PIE DO TRY**  
Chicken, wild mushrooms and leeks in a white wine cream sauce, wrapped in pastry served with colcannon mashed potato and sticky glazed carrots. 29.00

**WORTH THE WAIT BEEF SANDWICH**  
12 hour braised beef, garlic aioli sautéed mushrooms, crispy onions & smoked cheddar on ciabatta. 27.00

**SALMON RUN**  
Roasted Atlantic Salmon filet on Raglan signature potato cake, roasted broccolini, spinach white wine butter purée and confit tomato. 32.50

**SHEPHERDS PIE TO TRY**  
Braised and pulled beef & lamb with root vegetables in a rich red wine jus with Irish peat smoked mashed potato. 27.50

**FISH & CHIPS**  
Our famous Premium North Atlantic cod filet, beer battered & served with chips and fresh tartar sauce. 28.00  
*(Ask your lovely server for gluten free option)*

**THAT SALAD WITH CHICKEN**  
Grilled Bell & Evans chicken breast, arugula, roasted broccolini, pickled red cabbage, confit tomatoes, roasted butternut squash, red quinoa, honey mustard dressing. 22.50

**SMOKIN' CHICKEN**  
Open faced smoked chicken sandwich on potato bread with bacon & parmesan butter, crunchy slaw, pickles, pesto drizzle, grated parmesan. 24.50

**BANGERS + MASH = YUM**  
Cheshire Heritage pork Irish banger, champ mashed potato, traditional red wine jus and crispy fried onions. 27.00

**THIS SHEPHERD WENT VEGAN**  
Faro barley, carrots, wild mushrooms, green onion, peas and rutabaga topped with olive oil mashed potato with a burnt onion gravy. 25.50

**NOW YOU'RE TALKIN' CHICKEN SANDWICH**  
Fried buttermilk chicken breast, hot sauce, scallions, shredded pickled slaw, truffle aioli and grated parmesan. 24.50

**CRISPY CREAM GOATS CHEESE SALAD**  
Crispy fried goats cheese with pickled carrot, squash & arugula salad, pear & shallot relish, blackberries, quinoa crunch. 22.00

**SIDES HOUSE SALAD 9 SEASONAL VEG 9 ONION RINGS || MASHED POTATO CHIPS 9 GARLIC PARMESAN CHIPS ||**

A GRATUITY OF 18% WILL BE ADDED TO PARTIES OF 8 OR MORE.

FOR GUESTS WITH FOOD ALLERGIES

We are NOT a Gluten/Allergen free restaurant.

We CANNOT guarantee that any dish we prepare is free from Gluten/Allergen or free from cross contact  
Guests must notify their server of any allergy friendly requests. A Manager will then discuss our Allergy Menu with you.

Guests must use their own discretion to make informed choices based on their individual dietary needs.

Consuming raw or undercooked meats, poultry or shellfish may increase your risk of foodborne illness.