

## **BAKERY**

Toasted Bread	2.00
Selection of pastries	10.50
Pain au Chocolat, Butter Croissant, Cliff Scones	
or	
<b>(3.50 each)</b>	

## **JUICES**

Fresh Orange Juice	3.50
Cliff Detox Juice (V)	4.00
Pear & Matcha Kombucha (V)	4.00

<b>Creamed Porridge (V) / Yogurt</b>	<b>CLIFF Acai Bowl (V)</b>	<b>9.00</b>
Sliced Banana, Berries, Cliff Seed Mix and Local Honey	Acai Berry base, Blueberries, Strawberries, Blackberries, Cliff Seed Mix, Local Honey	
<b>5.50</b>		
<b>Poached Eggs</b>	<b>Avocado Smash</b>	<b>13.00</b>
Hollandaise on an English Muffin *Benedict with Ham *Florentine with Spinach *CLIFF with Wild Mushrooms	Poached Eggs Smashed Avocado Spiced Yogurt Toasted Sour Dough	
<b>11.50</b>		
<b>Scrambled Eggs</b>	<b>Buttermilk Pancakes</b>	<b>13.50</b>
Organic Smoked Salmon Toasted Sour Dough	Bacon, Seasonal Berries, Maple Syrup	
<b>14.50</b>		
<b>Vegetarian Breakfast</b>	<b>Full Irish Breakfast</b>	<b>16.00</b>
Spinach, Tomato, Mushrooms, Eggs cooked to preference, Toasted Sour Dough	TJ Crowes Bacon and Sausage, Black Pudding, Fried Egg, Mushrooms, Tomato, Toast	
<b>13.00</b>		

## **HOT DRINKS**

Americano	3.70	Filter Coffee Pot	4.50
Cappuccino	3.70	Latte	3.70
Macchiato	3.00	Hot Chocolate	3.70
Espresso	2.60	Irish Breakfast	3.20
Double espresso	3.70	Herbal Tea	3.70

## **FOOD ALLERGENS & INTOLERANCES**

Please note all of our dishes are prepared to order and may contain allergens. Our kitchen operation involves shared cooking and preparation areas, therefore, we cannot guarantee that any menu item can be completely free of allergens.