



Corrib House Tea Rooms Brunch Menu

served Saturdays & Sundays & Bank Holiday Mondays

Salmon Weir Shake: on the boards	€4.50
House made granola with Greek yoghurt & plum compote (G,SS,N,MK)	€4.50
Vanilla infused french toast w/ fruit & berry compote	€8.90
Corrib House Grill: sausages, smoked bacon, Galway free range poached eggs, black & white pudding, house made chutney w/ brown bread (G,MK,E,MD,S)	€9.50
Veggie grill: Galway free range poached eggs, wilted greens, baked mushroom, house fritter, our own tomato chutney & brown bread (G,MK,E)	€9
Galway free range scrambled eggs on brioche (E,MK,G) add smoked bacon €2 add Connemara smoked salmon €3.50	€6.50
Wild smoked mackerel w/ poached hen's egg, roasted beets, crème fraiche, winter greens, pickled cucumber & treacle soda bread (F,E,MK,G)	€10.50
Avocado on toast with poached eggs & Colleran's smoked bacon (E,MK,G)	€8
Buttermilk pancakes w/ plum compote, maple syrup & Greek yogurt (G,MK,E)	€7.90
Connemara Smoked Salmon Benedict: Our own Hollandaise over poached eggs on smoked salmon w/ wilted greens on house potato cake (G,MK,MS,CS,E)	€11.50
Brunch Special: on the boards	
Portions: Sausage/ Bacon/ Pudding/ Egg/ fritter/ Mushroom	€2

Our Suppliers: Collerans butchers Galway, Kinvara smoked salmon, Burkes fruit & veg farm Galway, Gannet fishmongers Galway, Galway Goats Farm, Sliabh Aughty Honey Co. Clare, O'Brien's free range eggs Galway, Gubeen smokehouse Co. Cork Follán Co. Cork, Le Rousse foods Dublin, High bank orchard Kilkenny, Steve Gould leaves & Celtic Salads

Please be aware all above dishes may contain traces of Nuts & Gluten
Contains (MS) Mollusca, (G) Gluten, (SD) Sulphur Dioxide, (CY) Celery, (MD) Mustard, (CS) Crustaceans,
(L) Lupin, (MK) Milk, (N) Nuts, (S) Soybeans, (SS) Sesame Seeds, (P) Peanuts, (F) Fish, (E) Eggs