

THE HUNGRY DUCK BRUNCH TO GO

The Hungry Duck Bacon Sarnie with smoked crispy bacon, a fried egg, Ballymaloe relish topped with rocket on a Waterford Blaa (1,2,7) 9.5

The Falafel Bowl w/ baked falafel, red cabbage slaw, wild garlic & white bean hummus, pickled cucumber, spinach & rocket (V) (1,4,5,8) 10.5

The Caesar Bowl poached chicken w/ smoked bacon lardon, parmesan, sourdough croutons (1,2,5,6) 10.5

Hungry Avocado Bowl w/ fior di latte bufala mozzarella, roasted vine tomatoes, basil pesto, soft boiled egg & sourdough (V) (1,2,4,5,7) 10.5

Chorizo + Harissa Spiced Chicken Sourdough Toastie (1,4,5,7) 9

Basil Pesto + Bufala Mozzarella Sourdough Toastie with Confit Tomato, Spinach 7.5 + Chicken 1.5

Our Soups..Please ask which soup we are serving today

Jerusalem Artichoke / Celeriac + Dill / Carrot, Coconut + Lemongrass / Vine Tomato + Basil / Wild Mushroom + Tarragon (V) + Sourdough 5.5

Sides

Avocado |Chicken |Oak Smoked Bacon| + 3

Detox Green Juice, Celery, Apple, Cucumber, Mint + Ginger 5.5

Freshly Squeezed Seville Oranges 4.5

Desserts 4.5

Clementine & Almond Drizzle Cake

Lemon Curd & Raspberry Sponge (GF)

Dark Chocolate & Orange Brownie 3.5

Coffee, Bell Lane Artisan Roastery

Americano / Espresso / Macchiato 3.2

Flat White / Cappuccino / Latte 3.4

Milks: Dairy, Oat, Almond + Soya

Teas

Earl Grey / Peppermint Tea / Green / English Breakfast 3.2

Key to Allergens: 1 Gluten 2 Eggs 3 Fish 4 Nuts 5 Dairy 6 Mustard 7 Sulphites 8 Soya 9 Mollusc
Our Suppliers: La Rousse | Tartine | K&C Norton | Fitzsimons Fishmonger

THE HUNGRY DUCK

Brunch

Avocado Poached Eggs with fior di latte bufala mozzarella, roasted tomatoes & basil pesto (V) (1,2,4,5,7) 14

Pan-Roasted Asparagus w/ wild garlic and white bean hummus, spring onion and hazelnut pesto (VG) (1,4,5,7) 14

Chorizo Scrambled Eggs with crème fraîche, coriander & lime on sourdough (1,2,5,7) 13

The Hungry Duck Bacon Sarnie with smoked crispy bacon, a fried egg, Ballymaloe relish topped with rocket on a Waterford Blaa (1,2,7) 12

Eggs Benedict Poached eggs on a toasted brioche topped with hollandaise + crispy bacon (1,2,5,6,7) 14

Eggs Florentine Poached eggs on a toasted brioche topped with hollandaise + wilted spinach (V) (1,2,5,6,7) 13

French Toast Brioche with vanilla infused mascarpone, maple syrup & berry compôte (V) (1,2,5) 13

The Duck Brunch Plate smoked streaky bacon, rosemary roasted tomatoes, herbed mushrooms, scrambled eggs + sourdough (1,2,5) 14

The Vegan Duck Brunch Plate rosemary roasted tomatoes, herbed mushrooms, avocado, greens + sourdough (VG) (1) 13

The Falafel Bowl baked falafel with red cabbage slaw, wild garlic and white bean hummus, pickled cucumber, rocket and spinach (V) (1,3,8) 13

Detox Green Juice, Celery, Apple, Cucumber, Mint + Ginger 5.5

OJ from Freshly Squeezed Seville Oranges 4.5

Sides

Greens| Roasted Tomatoes| + 2.50

Avocado |Chorizo |Oak Smoked Bacon| + 3

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The Hungry Duck

Little Ducks

French Toast Brioche with Berry Compôte 5.5

Pancakes with Callebaut Belgian Chocolate Sauce 4

Free Range Organic Scrambled Eggs with Sourdough 4

Sides

Greens| Roasted Tomatoes| + 2.50

Avocado |Chorizo |Oak Smoked Bacon| + 3

Drinks

Hungry Duck Hot Chocolate 2.5

Babycino 2

OJ 2

San Pellegrino Orange / Lemon 3

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THE HUNGRY DUCK

DRINKS

Teas

Earl Grey / Peppermint Tea / Green / Camomile 3.2
English Breakfast Tea

Coffee, Bell Lane Artisan Roastery

Americano / Espresso / Macchiato 3.20
Flat White / Cappuccino / Latte 3.40

Hot Chocolate

Hungry Duck Hot Chocolate w/ Chocolate Ganache 4.5
Little Ducks Hot Chocolate 2.5
Babycino 2

DRINKS

Panna Still Water 2.6
San Pellegrino Sparkling Water 3
San Pellegrino Lemon / Orange 3
Seville Orange Juice 4.5

Hungry Duck Detox Juice

Apple, celery, cucumber, ginger + mint 5.5

Brunch Cocktails

Cava Cocktails 9

Mimosa
Bellini
Pavarotti

Aperol Spritz 9

Vins

Glass of Sauvignon Blanc 7.5 / Sancerre 10.5
Glass of J. Moreau House Red 7.5 / Rioja Gran Reserva 10.5

Beer

Peroni 33cl 5.5

THE HUNGRY DUCK

DESSERTS

Clementine + Almond Drizzle Cake 6.5

Dark Chocolate & Orange Brownie 6.5

Lemon Curd + Raspberry Sponge Cake (GF) 6.5

French Toast Brioche with Vanilla Mascarpone & Berry Compôte
to share 13

All desserts and pastries are made in house

Brunch Cocktails

Cava Cocktails 9

Mimosa

Bellini

Pavarotti

Aperol Spritz 9

Vins

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Glass of J. Moreau House Red 7.5 / Rioja Gran Reserva 10.5

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