

LEMON  LEAF café

menu

BREAKFAST 8.30 to close

COCKTAILS: Prosecco / €9.90
Mimosa / Elderflower Fizz /
Tropical Fizz / Summer Tropical
Fruit Smoothie / €10.80

BREAKFAST BOWL / €6.90
Layers of Low-Fat Yogurt, Gluten
Free Granola, Berry Compote
Topped, Mixed Seeds, Drizzled
with Irish Honey.
(7,12)

AMERICAN STYLE PANCAKES
(1) €5.90 / (2) €8.60
With a choice of the following:
Maple Syrup • Nutella (10)
• Berry Compote
Build it up: with Bananas and
Cream or Crispy Bacon €2.00
Extra choice: .70c
(2,3,7)

FRENCH TOAST BREAD AND
BUTTER PUDDING WITH MAPLE
BACON / €9.90
Croissant Bread and Butter
Pudding with Maple Syrup and
Streaky Bacon.
(2,3,7)

SCRAMBLED EGGS &
ARTISAN TOAST / €7.30
Build it up: Smoked Bacon or
Sausage €2.00
Add: Smoked Salmon €4.00
(2,3,7)

KINSALE BREAKFAST BAP / €8.90
Irish Smoked Bacon, Clonakilty
Sausages, Ballymaloe Relish in a
Brioche Bun.
Add an Egg €1.50
(2,3,12)

EGGS BENEDICT / €10.90
Two Barn Eggs, Smoked Bacon
on an English Muffin with a Zesty
Hollandaise Sauce.
(2,3,7,9)

SHAKES

PROTEIN SHAKE WITH
FRESH BERRIES / €4.90
High in protein, healthy
fats & fibre. **(6)**

Own your day again with
THE GREEN REVIVER / €5.30
Kale, Banana, Mango, Apple,
Lemongrass.

Boost your day with
THE BEETS BOOSTER / €5.30
Beetroot, Ginger, Pineapple,
Wild Blueberry, Apple.

EGGS ROYALE / €11.90
Two Barn Eggs, Smoked Salmon
on an English Muffin with Zesty
Hollandaise.
(2,3,4,7,9)

EGGS FLORENTINE / €10.90
Two Barn Eggs, with Wilted
Spinach served on an English
Muffin and Zesty Hollandaise.
(2,3,7,9)

POTATO AND CHORIZO
HASH GF / €10.60
Fried Baby Potato with Chorizo,
Onion and two Fried Eggs on top.
(3)

THE COMPLETE KINSALE
BREAKFAST / €11.90
Two Fried Eggs, Clonakilty
Sausages, Bacon, Black and
White Pudding, Grilled Tomato,
Mushrooms and Baked Beans with
Toast. Shot of Freshly Squeezed
Orange Juice.
(2,3,7)

THE COMPLETE VEGETARIAN
BREAKFAST / €11.90
Two Fried Eggs, Grilled Halloumi,
Spinach, Grilled Tomato,
Mushrooms, Spiced Baby Potatoes,
Baked Beans with Toast. Shot of
Freshly Squeezed Orange Juice.
(2,3,7)

VEGAN BREAKFAST / €12.50
Baby Spinach, Baked Beans,
Mushrooms, 2 Grilled Tomatoes,
Spiced Potatoes, Homemade Salsa,
Avocado, Shot of Fresh Squeezed
Orange Juice, Vegan Toast.

BUILD IT UP

EXTRA ITEMS / €2.00 / €4.00
SIDE PORTION OF SAUTÉ
POTATOES / €4.00
SIDE HOUSE SALAD / €4.50
HOUSE SLAW / €4.50

GF - GLUTEN FRIENDLY
VF - VEGAN FRIENDLY
V - VEGETARIAN

ALLERGENS
1.Crustaceans 2.Gluten (see list below)
3.Eggs 4.Fish 5.Peanuts 6.Soybeans 7.Milk
8.Celery 9.Mustard 10.Nuts (specified)
11.Molluscs 12.Sesame Seeds 13.Sulphites
14.Lupin

GLUTEN
a.Wheat b. Rye c.Barley d.Triticale e.Malt
f.Yeast
ALL WINES CONTAIN SULPHATES

LIGHT BITES & PASTRIES

**HOMEMADE SCONE WITH
JAM & CREAM / €3.50**
(2a,3,7)

LEMON LEAF ARTISAN TOAST
Served with jam or marmalade.
2 SLICE €2.00 / 4 SLICE €3.50
(2a,7)

CROISSANT WITH JAM / €3.50
(2a,3,7)

PASTRY OF THE DAY / €3.50
Ask waitress.
(2a,3,7)

SAUSAGE ROLLS / €4.90
Pork, onions garlic and parsley
served with Ballymaloe Relish.
(2,3,9)

BRUNCH 12 to close

SOUP OF THE DAY / €5.50
Served with Freshly Homemade
Treacle and Murphy's Stout Brown
Bread, Gluten Free Available.
(2,8) See Server.
GF Bread Available.

**LEMON LEAF SEAFOOD
CHOWDER / €9.80**
Hake, Haddock & Smoked
Salmon Gluten Free Cream and
Chardonnay Velouté finished with
Chive Oil & served with Homemade
Brown Bread.
(3,4,7,8,13) GF Bread Available.

LEMON LEAF BLT / €12.50
Bacon Lettuce and Tomato toasted
Ciabatta with Ballymaloe Relish
and Garlic Mayo served with Salad
and Fries.
(2(a),7,3,12)

**OPEN SMOKED SALMON
SANDWICH & GUACAMOLE / €15.90**
Locally sourced Smoked Salmon
& Guacamole on our Homemade
Treacle and Murphy's Stout Brown
Bread served with dressed Organic
Leaves and Capers infused Sour
Cream.
(2(a), 3,4,7,12)

HOMEMADE FLATBREAD / €14.00
Spanish Chorizo, Irish Goats
Cheese, Manuka Honey with
Roasted Red Pepper Coulis topped
with Organic Rocket Leaves.
(2(a),7)

**VEGAN HOMEMADE
FLATBREAD / €14.50**
Roasted Red Pepper Coulis, Wild
Mushroom, Wilted Spinach, Green
Olives & Vegan Mozzarella.
(2(a),13)
Add: Glass of Vegan Wine / €21.50

TOASTED SPECIAL / €12.00
Glazed Local Roasted Gammon,
Bandon Vale Cheddar, Organic Red
Onion and Tomato with Salad and
Fries.
(2(a),7,9,12)

**12 HOUR BRAISED BEEF
SHORT RIB / €16.80**
With Truffle Mayo, Red Cabbage
Slaw & Pickled Cucumber on a
Toasted Brioche Bun, Salad and
Fries.
(2(a),3,13,8)
**Add: Gls Red House Wine
or Beer / €24.30**

BBQ PULLED PORK / €15.90
Irish Pork Shoulder slow cooked
in Stonewell Cider Aromatics in
a Brioche Bun Inhouse Slaw, BBQ
Sauce and Fries.
(2(a),3,7,8,12,13)
Add: A Btl Cider / €23.00

**MEXICAN JERK CHICKEN
BURGER / €15.90**
Jamaican Spiced Chicken served in
a Rustic Ciabatta with Pineapple,
Pico de Gallo, Roast Garlic Mayo,
salad and Fries.
(2(a),3,8,12,9)
Add: A Beer / €22.90

SPECIALS OF THE DAY Ask your Server.

SWEETS AND TREATS

SEASONAL CRUMBLE (2a,3,7) / €5.80
LEMON MERINGUE (2a,3,7) / €5.80
BANOFFEE PIE (2a,3,7) / €5.80
CARROT CAKE (2a,3,7,10 Walnuts) / €5.80
COFFEE & WALNUT CAKE GF (3,7,10) / €5.80
LEMON & BLUEBERRY DRIZZLE (3,7) / €4.60
TRIPLE CHOCOLATE BROWNIE GF (2a,3,7) / €4.60
VEGAN FLAPJACK VF,GF (2a) / €4.00
CARAMEL SQUARE (2a) / €4.30
ROCKY ROAD (2,7) / €4.60

DRINKS

WHITE WINE

**FORTE ALTO, PINO GRIGIO,
ITALY (2020) (13)**

Glass €7.90 / Bottle €28.90

**COMPTE DE TREILLIEUR,
SAUVIGNON BLANC, FRANCE
(2020) (13)**

Glass €7.90 / Bottle €33.00

**CHATEAU FONTARECHE ROSE,
FRANCE (2019) (13)**

Glass €7.90 / Bottle €30.00

RED WINE

**L' HERBE SAINTE MERLOT
FRANCE (2020) (13)**

Glass €7.90 / Bottle €32.00

**CRUCERO CABERNET
SAUVIGNON, CHILE (2019) (13)**

Glass €7.90 / Bottle €32.00

BUBBLES

**DOC TRVISO
PROSECCO, ITALY (13)**

Glass €9.90

Bottle €39.00

**CASTELNAV RESERVE
CHAMPAGNE, FRANCE (13)**
€98.00

COCKTAILS & CRAFTY ONES...

MIMOSA (13) / €10.80

ELDERFLOWER FIZZ (13) / €10.80

TROPICAL SUMMER

SMOOTHIE / €10.80

BLACKS OF KINSALE

PALE ALE (13,2) / €7.50

PERONI (13,2) / €7.50

STONEWELL CIDER

MEDIUM (13) / €7.50

HEINEKEN ZERO (13,2) / €7.30

KOPPARBERG CIDER / €7.80

CORONA (13,2) / €7.50

COFFEE

AMERICANO Grande / €3.10

FLAT WHITE COFFEE

Grande / €3.20

CAPPUCCINO / €3.30

CAFÉ LATTÉ / €3.30

ESPRESSO/DOUBLE / €2.80/€3.20

MACCHIATO/DOUBLE /

€3.00/€3.30

MOCHA / €3.80

Extra shot of coffee .80c

Coffee Flavouring .70c,

Skimmed, Soya, Oat and Almond

Milk available.

TEA

BREAKFAST HOT TEA / €2.70

HERBAL TEAS / €3.60

Earl Grey, Decaf, Peppermint,

Wild Berry, Ginger & Lemongrass,

Blood Orange, Rooibos & Caramel,

Jasmine, Camomile, Lemon,

Yunnan Green Tea

ICED

ICED LATTE / €4.80

ICED COFFEE / €4.00

ICED TEAS / €4.60

Wild berry, Blood Orange,
Regular

ICED FRAPPE / €5.50

With Flavour & Cream

FLAVOURED SPECIALITY

COFFEES / €4.90

ASK SERVER

GLASS OF MILK / €2.00

GLASS OF CHOCOLATE

MILK / €3.30

HOT DRINKS

FAMOUS O' CONAILL'S

CHOCOLATE FACTORY

HOT CHOCOLATE / €4.50

Topped with Chocolate,

Marshmallows & Cream

STICKY HOT CHOCOLATE / €4.80

CHAI LATTE SPICED / €4.20

MINERALS

COKE, COKE ZERO / €3.20

LIGHTLY SPARKLING

ORGANIC ELDERFLOWER / €3.80

LIGHTLY SPARKLING ORGANIC

LEMONADE / €3.80

SAN PELLEGRINO LEMON / €3.80

SAN PELLEGRINO ORANGE / €3.80

MINERAL WATER STILL/

SPARKLING / €3.00

LARGE MINERAL WATER STILL/

SPARKLING / €5.10

FRESHLY SQUEEZED ORANGE

JUICE SMALL €3.10 / LARGE €5.10

FRESH APPLE JUICE / €3.80

PEAR AND APPLE JUICE / €3.80