

# Bak'd at Arthur's

## BREAKFAST

### Bak'd Beans / 7.50

vegan wood-fried baked beans with tomato, molasses & smoked paprika sauce, haricot, cannellini, borlotti beans with sourdough bread homemade butter and fresh parsley (1,7)

### Granola / 7.50

gluten free oats toasted with seeds, nuts & cranberries our own  
honey and your choice of organic full fat, almond or oat milk or yogurt (1,7,8)

### Eggs Benedict Kedgerie Style / 11.95

smoked kippers with english muffins, poached eggs, spinach with light curry & safron hollandaise (1,3,4,7)

### French Toast / 10.95

brioche toast, with walnuts, banana, candied bacon, maple syrup and powdered strawberry (1,3,7,8)

### Porridge / 5.95

a mix of oatmeal and pinhead cooked with organic milk, brown sugar and Aran Island salt (1,7)

### Bak'd Sausage Sandwich / 8.95

pork and leek sausages, cultured butter, tomato and chilli relish in our house bread (1,7)

## PIZZA

### Margherita / 11.50

tomato, mozzarella, basil, Parmigiano (1,3,7)

### Meat & Heat / 12.95

tomato, mozzarella, pepperoni, hot honey (1,3,7)

### Belmont Woods / 13.50 (VG)

wild mushrooms, onion chutney, smoked almonds, roasted garlic (1,3,7,8)

### Umami Bomb / 13.50

mozzarella, smoked potato, roasted garlic, miso mayo (1,3,7)

### Truffle Shuffle / 14.50

wild mushroom, truffle cream cheese base, rocket, pine nuts, rosemary (1,3,7,8)

### Prosciutto Buffalo / 14.50

tomato, buffalo mozzarella, prosciutto crudo, rocket Parmigiano (1,3,7)

## LUNCH

## BITES

### Soups

homemade soups synced with the seasons so please ask our servers for today's selection all served with our bak'd breads, gluten free on request.

Soup - €6.50

Soup & Sandwich - €15.00

### Skeaghanore Duck Liver Pate / 8.95

forage apple gel with house buttered brioche (1,7,13)

### Panzanella Salad / 7.95

heritage tomatoes, lacto fermented red onion & basil  
Add Toonsbridge burrata €3.50 (1,3)

### Roast Zatar Carrot & Chic Pea Hummus / 7.95

mint, pomegranate, molasses, sesame seeds (11)

### Wild Rice Salad / 9.95

roast vegetables, maple, cumin, feta, pomegranate & toasted seeds (7)

## MAINS

### Fish & Chips / 15.95

sustainable local fish, crushed peas, homemade tartar with handcut triple cooked chips (1,3,4,7)

### Mussel Pots / 9.95

thai made with homemade jungle curry, coconut milk served with Bak'd Breads (1,7,14)

### Puttanesca / 13.95

olives, capers in a spicy tomato sauce with chilli, parsley & garlic (1,7)

### Caesar Salad / 11.95

crispy baby jem, croutons, parmesan & house caesar dressing

## DESSERT

### Tiramisu / 7.45

roasted brown espresso and baileys soaked savoiardi biscuits, homemade mascarpone (1,3,7)

### Seasonal Eton Mess / 6.95

seasonal fruits compote, whipped cream with crushed meringue (3,7)

## ALLERGENS

1.Gluten 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts 6.Soybeans 7.Milk, 8.Nuts 9. Celery 10.Mustard, 11.Sesame Seeds 12.Sulphur Dioxide 13.Lupin 14.Molluscs