

Jack Fenn.

Courtyard Coffee Shop & Bistro

Porridge

€5.95

Belleek Castle honey or jam with garden fruits 1,7

Belleek Castle Granola

€6.95

Greek yoghurt and garden berries 1,5,8,11

Full Irish Breakfast

€13.95

Eggs (Cooked to your liking), bacon, sausage, black & white pudding, tomato, hash brown, mushrooms 1,3,6

Scrambled eggs

€7.95

Served on sour dough bread or homemade brown bread 1,3,4,7

Add Smoked Salmon €3.50

Add Bacon €2.00

Poached Hen's Egg on Toast

€9.95

Poached eggs cooked to your liking, served with a lightly spiced fresh tomato & herb salsa, spinach, sour dough toast

1,3,7,12

Vegetarian Breakfast

€9.95

Eggs (Cooked to your liking),veggie sausage, tomato, hash brown, baked beans, mushrooms 1,3,6,7

Breakfast Brioche Bap

€8.95

Sausage, bacon, hash brown, egg topped with tomato chutney 1,3,6,7

All allergens are openly used throughout our menus. Trace amounts may be present at all stages of cooking. Please at all times, discuss with your server as to what elements can be removed from your dish in order to assist with any allergies or dietary requirements you may have.

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

Jack Fenn.

Courtyard Coffee Shop & Bistro

Selection of Freshly Baked Pastries

Porridge

Belleek Castle honey or jam with garden fruits 1,7

Belleek Castle Granola

Greek yoghurt and garden berries 1,5,8,11

Full Irish Breakfast

Eggs (Cooked to your liking), bacon, sausage, black & white pudding, tomato, hash brown, mushrooms 1,3,6,12

Scrambled eggs

Served on sour dough bread or homemade brown bread 1,3,4,7

Add Smoked Salmon or Bacon

Poached Hen's Egg on Toast

Poached eggs cooked to your liking, served with a lightly spiced fresh tomato & herb salsa, spinach, sour dough toast 1,3,7,12

Vegetarian Breakfast

Eggs (Cooked to your liking),veggie sausage, tomato, hash brown, baked beans, mushrooms 1,3,6,7

Here at Jack Fenn's we use only the best quality and locally sourced ingredients in our menus. Our wide range of salad greens, herbs, fruit and flowers are grown in our kitchen garden on the back lawn. We pride ourselves on having our own beehives which are looked after by local Bee Keeper Fergal O'Shea. Our free range pork which is used in our breakfast is sourced from Andarl Farm, Clarmorris.

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