



THE
MORGAN
HOTEL

bubble brunch

bubble brunch

— PICK 3 FOR €25 —

Choose one “eat”, one “bubble” and one “sweet”

the eats

BUTTERMILK CHICKEN WAFFLE

Crispy smoked bacon, fried egg, sweet & spicy hot sauce

Allergens 1,3,6,7,8

TEMPURA PRAWN & NDUJA TACOS

Red cabbage & mango slaw, Pico de Gallo

Allergens 1, 2, 3, 4, 7, 12, 14

FLUFFY BUTTERMILK PANCAKES

Mascarpone lemon mousse, berries, maple syrup

Allergens 3, 5, 7, 8, 12

CROQUE MONSIEUR & CROQUE MADAME

Baked Limerick ham, gruyere cheese & monarch cheese sauce, served on an English muffin

Allergens 1, 3, 7, 10, 12

SHAKSHUKA

Mediterranean vegetables cooked in spicy tomato sauce, steamed eggs, feta cheese, avocado, with a crispy rustic baguette

Allergens 3, 12

QUINOA & SMASHED AVOCADO PATTY

Heirloom tomato, smashed avocado, served on a brioche bun

Allergens 1, 3, 6, 7, 8, 10, 11

SMASHED TURKEY & FRITTATA BURGER

Roasted pepper frittata, heirloom tomato, smoked bacon, garlic mayo, jalapeno chutney, melted gruyere cheese, served on a brioche bun

Allergens 1, 3, 6, 10, 12



the bubbles

BUBBLETINI

Passionfruit, vanilla vodka, elderflower
Pop your flavour bubble with a shot of prosecco!

MORGAN BUBBLES

Prosecco, mango puree, elderflower syrup, lime juice

WATERMELON SUGAR HIGH

Captain Morgan white rum, watermelon, cucumber,
lime, pineapple, egg-white wash

MASCHIO DEI CAVALIERI

Prosecco Snipe

the sweets

MORGAN MESS

Pistachio meringue, vanilla whipped cream, strawberries, rasp-
berry coulis, berry salsa topped with honey glazed hazelnuts

Allergens 1, 3, 5, 7, 8

HOUSE-BAKED RASPBERRY CHEESECAKE

Fresh forest fruits

Allergens 1, 3, 7

HOMEMADE VEGAN CHOCOLATE BROWNIE

Served with vanilla ice cream

Allergens 3,6,7

...OR JUST HAVE ANOTHER BUBBLE

ALLERGENS: 1. Cereals containing gluten, 2. Crustaceans, 3. Eggs 4. Fish, 5. Peanuts, 6. Soya, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide, 13. Lupin, 14. Molluscs

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MHL
HOTEL COLLECTION