

# bubble brunch

## AT JASPER'S

### MAIN COURSE

#### EGGS BENEDICT

soft poached eggs on grilled sourdough with Pat O'Neill's streaky bacon and hollandaise sauce, portobello mushroom and vine tomatoes (1-w,3,6,7,12) GF+

#### EGGS FLORENTINE

soft poached eggs on grilled sourdough with sauté spinach and hollandaise sauce, portobello mushroom and vine tomatoes (1-w, 3,6,7,12) GF+, V

#### SMASHED AVOCADO

on toasted focaccia, poached eggs, tomato and spiced dukkah with chilli oil (add bacon +3)  
(1-w,6,8-pistachio,hazelnut) GF+

#### THE SASSY SMASH CHEESE BURGER

sauté onions, crispy bacon, ketchup and mayo, twice cooked fries  
(1-w,6,7,10,12) vegan+

#### SPICY BEEF & ITALIAN SAUSAGE NACHOS

guacamole and cheese sauce  
(6,7,9,10,12) GF, vegan+

### pancake stacks

#### PISTACHIO CRUNCH STACK

Dubai chocolate, sweet kataifi, whipped cream, pistachio sauce and cinnamon sugar  
(1-w,3,6,7,8) V

#### SWEET & SMOKY STACK

crispy bacon, maple and cinnamon sugar  
(1-w,3,6,7) V+

#### WEXFORD MORNING STACK

strawberry compote, maple and cinnamon sugar (1-w,3,6,7) V  
  
(Add Bacon +2)

#### SOUTHERN FRIED CHICKEN BAP

maple chipotle sauce, ranch dressing, twice cooked chips  
(1-w,3,6,7,9,10,12) GF+,V+

#### BRUSCHETTA

tomato, red onion and feta cheese on grilled focaccia with basil and pinenut pesto, and garlic butter chips  
(1-w,7,8-pine nut,10,12) V, GF+, vegan+

All foods are prepared in a kitchen with all allergens or traces there of.

V = vegetarian Vegan+ = can be made vegan GF = gluten friendly GF+ = can be made gluten friendly



1  
Cereal  
Gluten



2  
Crustacean



3  
Eggs



4  
Fish



5  
Peanuts



6  
Soybeans



7  
Dairy



8  
Nuts



9  
Celery



10  
Mustard



11  
Sesame  
Seeds



12  
Sulphure  
Dioxide &  
Sulphites



13  
Lupin



14  
Molluscs

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### CAKES

#### BELGIAN CHOCOLATE

BROWNIE 3.50

(1-w,3,6,7) GF+

RASPBERRY BAKEWELL SLICE 3.50

(1-w,3,6,7,8-almond)

ROCKY ROAD SLICE 3.50

(1-w,3,6,7)

CHEESECAKE OF THE DAY 7.90

Butterscotch Sauce (1-w,3,6,7)

CHOCOLATE & HAZELNUT

FONDANT 7.90

(1-w,6) vegan

### SIDES

TWICE COOKED CHIPS 4.90

(6)

GRILLED SOURDOUGH 2.00

(1-w)

HOMEMADE

BROWN BREAD 2.50

Wexford Preserve Marmalade

(1-w,7)

TOAST 2.00

(1-wheat)

### DRINKS

#### cocktails

MIMOSA 8.50

prosecco (or non-alcoholic) and orange juice

PORNSTAR MARTINI 13.50

vodka, lime juice, sugar syrup, aquafaba, passion fruit puree, passoa, pineapple juice

MARGARITA 12.50

tequila, cointreau, lime juice, sugar syrup

JASPER COLLINS 11.50

gin, lemon juice, sugar syrup, topped with soda water

#### mocktails

EMILY ROSE 7.00

strawberry puree, orange juice, passion fruit puree, raspberry puree

TROPICAL PASSION 7.00

mango, passionfruit, pineapple juice

#### house rules

- **Arrive on time** - The party that arrives together thrives together; tables will be held for a max of 10 minutes for late arrivals.
- **Hydration is key** - drink plenty of water!
- **All good things must come to an end** - we can try to arrange an alternative area for post meal drinks next door in Crown Bar.
- **Included in Bubble Brunch (€39.95pp) is** one main dish from the bubble brunch menu, and 3 glasses of prosecco per person from the start time of your reservations (not the time you arrive). All items outside of this must be paid on departure.
- **Last, but definitely not least** - have fun! You deserve it!