

festive bubble brunch

at JASPER'S

GRILLED CHRISTMAS QUESADILLA

grilled turkey sausage, savoury stuffing, Pat O'Neils dry cure bacon, melted camembert and cranberry sauce
(1-w,6,7,10,12)

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+

MUSHROOMS ON TOAST

garlic butter fried mushrooms on toasted sourdough, toasted pine nuts and whipped feta (1-w,6,7,8)

pancake stacks

FESTIVE STACK

warm apple and gingerbread crumble, whipped cream, and butterscotch sauce
(1-w,3,6,7)

SWEET & SMOKY STACK

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

SPICY BEEF & ITALIAN SAUSAGE NACHOS

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

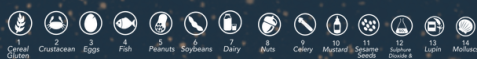
THE SASSY SMASH CHEESE BURGER

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

SOUTHERN FRIED CHICKEN BAP

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

choose either a glass of prosecco or festive mulled wine on arrival!



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

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the more the merrier...

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)

worth every bite...

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

cocktails

MISTLETOE MIMOSA 8.50
prosecco (or non-alcoholic) and orange juice

NORTH STAR MARTINI 13.50
vodka, lime juice, sugar syrup, aquafaba,
passion fruit puree, passoa, pineapple juice

GRINCH-ARITA 12.50
tequila, cointreau, lime juice, sugar syrup

THE HOLLY COLLINS 11.50
gin, lemon juice, sugar syrup, topped with
soda water

mocktails

WINTER ROSE 7.00
strawberry puree, orange juice,
passion fruit puree, raspberry puree

CHRISTMAS IN THE TROPICS 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!