BRUNCH

Served daily until 5pm

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Bewley's Tea Brined Ham Served with free range poached eggs and hollandaise sauce on our house made brioche bun 14.00

> Home-made Soup of The Day Served with freshly baked savoury scone 11.95

Smashed Avocado Served with free range poached eggs, cherry tomato, red onion and coriander on our house baked sourdough *V* 13.50 Full Irish Breakfast

Hand-tied sausage, Clonakilty black pudding, streaky bacon served with free range poached eggs, slow cooked tomato, homemade baked beans, house relish and our brown soda bread 15.00 This item is served only until 3pm

Please ask your server for any allergen information

BAKERY

Crafted with love. See our team at work in our bakery downstairs.

BEWLEY'S SOURDOUGH BUNS

Cinnamon Spice Bun 3.90 Cherry Bun 3.90 Almond Bun 4.30 Seasonal Bun 3.90

CLASSICS

Festive Fruit Cake with cranberry, raisins and currant soaked overnight, whiskey and aromatic spices 6.50

Traditional Apple Pie Homely and delicious simplicity at its finest, served with a scoop of our housemade vanilla ice cream or freshly whipped cream 7.00

Plain Croissant 3.30

Cookie Choose from white sable and confetti or double dark chocolate and sea salt. 2.95

SCONES

Served with Irish Butter, clotted cream and our own homemade jam

> Plain Scone 4.80 Fruit Scone 4.80 Seasonal Scone 4.80

Please ask your server for any allergen information



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Patisserie

Served from 11:30am

All patisserie and bakery items are available for take away. Ask your server or collect on your way out

Carrot Cake Our take of an Irish classic. Carrot cake roll filled with Valrhona Caramelia whipped ganache and caramelized pecans 7.50

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Layered Pistachio Cake Buttermilk soft pistachio sponge layered with Italy's finest crunchy pistachio cream 7.50 **Mary Cake** Bewley's classic since the 1950s rich chocolate ganache on a soft sponge layer dipped in pure Valrohna Caraibe 66% chocolate and topped with a thin marzipan disc 7.50

Cranberries and White Chocolate Valrhona Waina white chocolate mousse, slow cooked cranberry compote, toasted coconut soft biscuit 7.50 **Banoffee Tarte** Sweet pastry, banana ganache with Valrhona Kidavoa namelaka, mascarpone Chantilly and crunchy white pearls 7.50

Chef's Special Ask your server for more information. 7.50

Add a Scoop of Home-made Vanilla Ice-Cream to any of the above for 1.00

Please ask your server for any allergen information



(Not for big people)

BREAKFAST

Poached Eggs and Toast *v*, *FL** 4.50

SAVOURY BITES

Mini Margherita Pizza with tomato sauce and mozzarella cheese 6.95

DESSERT

Cookie Choose from white sable and confetti or double dark chocolate and sea salt. 2.95

Vanilla ice-cream with chocolate curls 3.50

MILK & JUICE

Milk 1.50 Babyccino 1.60 Sml 2.10 Lrg Orange Juice 3.00 Apple Juice 3.00

Please ask your server for any allergen information

Vegetarian (V), Vegetarian Option available, please ask your server (V*), Vegan (V+), Vegan Option available, please ask your server (V(+)), Flourless (FL), Flourless Option available, please ask your server (FL*) Please ask your server for any allergen information

COFFEE

All of our coffee beans are Fairtrade and roasted here in Dublin

ESPRESSO

Our Signature Academy **Espresso Blend N° 99** Taste notes Hints of nectarine, treacle and caramel

Espresso 3.50 **Double Espresso** 3.90 Flat White 4.20 **Latte** 4.40 Chai Latte 4.40 **Mocha** 4.50 Macchiato 4.00 **Double Macchiato** 4.20 Cortado 4.30 Americano 4.15 Cappuccino 4.40

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Decaffeinated option available

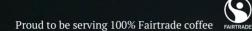
Choose our Guest Coffee of the Month for any of our espresso to give a unique flavour profile 0.30

FILTER COFFEE

Hand-picked and freshly ground organic coffee beans from Pangoa region of Peru, with flavors of Pomegranate, honey, orange, and Cacao Nibs.

Mug of Filter Coffee 4.15

Flavoured Syrups 1.00 Extra Shot 1.00 Non-dairy milk alternatives almond, soya, oat & coconut 0.50



ALCOHOLIC BEVERAGES

Bewley's Mimosa 7.50 Chocolate Espresso Martini 12.00 Bewley's Irish Coffee 9.50

BOTTLE BEERS

Heineken / Bulmers / Corona 5.90

GINS

Beefeater 6.00 Gunpowder 7.50 Hendricks 8.00

MIXERS

Irish Classic Tonic 3.50 Irish Wild Elderflower Tonic 3.50

RED WINE

By the glass 125ml / Bottle

Castell Fuerte Tempranillo Navarra, Spain 7.50/28.00

Le Chapeau Noir Merlot Languedoc, France 8.00/30.00

Los Haroldos Chacabuco Malbec Mendoza, Argentina 8.50/32.00

> Rippa delle Mandorle Tuscany, Italy 10.00/38.00

WHITE WINE

BLACK

The finest selection of blends & single estates

Irish Breakfast 4.00 Irish Afternoon 4.00 Earl Grey 3.60 Darjeeling 4.00 Assam 4.00 Lapsang Souchong 3.60 **Decaffeinated** 4.00

GREEN

Naturally high in antioxidants

Green Sencha 4.00 **Oriental Beauty** 4.00

SWEETENED SOPHISTICATION

Bewley's Hot Chocolate A smooth and indulgent drinking chocolate using only the finest quality Fairtrade cocoa beans. Served with marshmallows, chocolate curls and freshly whipped cream 7.00

Also available in white chocolate

Children's Hot Chocolate Our classic hot chocolate in a fun - size 4.50

Also available in white chocolate

OVER ICE

Americano 4.15 **Latte** 4.40 **Mocha** 4.60

DRINKS

SOFT DRINKS

San Pellegrino Lemon, Orange, Blood Orange, Pomegranate 3.00 San Pellegrino Sparkling Water 3.00 Aqua Panna Water 3.00 Orange Juice 3.00 Apple Juice 3.00

KING OF KEFIR



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ΤΕΑ

Calming and caffeine free

HERBAL TISANES

Calming and caffeine free

Rooibos & Blood Orange 4.00

Lemon & Elderflower 3.60

Ginger & Lemongrass 4.00

Strawberry & Mango 4.00

Peppermint 4.00

Summer Fruits 4.00

Camomile 4.00

By the glass 125ml / Bottle

Le Chapeau Noir Chardonnay Languedoc, France 8.00/30.00

> Pinot Grigio Secolo Veneto, Italy 7.50/28.00

Domaine l'Herre Sauvignon Blanc Gascony, France 8.50/32.00

Albariño Alba Vega Rais Baixas, Spain 9.50/38.00

SPARKLING WINE

By the glass 125ml/bottle

Prosecco Terra Serena Veneto, Italy 8.50/38.00

Champagne A. Robert Brut Champagne, France 16.00/75.00

Alcohol served after 11am Monday-Saturday and after 12 noon on Sunday. Alcohol can only be served with a meal, in adherence with our special restaurant licence term.

Lemongrass & Ginger 3.80 Chilli & Ginger 3.80 Cucumber, Mint & Thyme 3.80 Hopped Culture 2.80

10% Service Charge on tables of 6 or more

How was your visit?

Feedback Kindly tell us what you think. Please fill out a customer comment card

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can the QR Code to kindly tell us what you think