



Breakfast

Each morning we prepare a two-course breakfast using local and organic produce from across Donegal. Begin with your choice of first course before choosing your main from the selection below. Freshly squeezed orange juice, tea and coffee are included throughout. A bread basket of freshly baked soda bread, Irish butter and local preserves is served to start.

FIRST COURSE

Freshly Made Porridge

Served with cream, a sprinkle of brown sugar and a dash of Irish whiskey (optional).

Donegal Manor Granola Bowl

Our homemade granola served with natural yoghurt, sliced banana, blueberries and local honey.

SECOND COURSE

Full Irish Breakfast

Walsh's dry-cured bacon, breakfast sausage, black and white pudding, fresh tomato and grilled mushroom. Served with our homemade boxty and eggs cooked to your liking.

Organic Scrambled Eggs

Buttery organic scrambled eggs with smoked salmon, fresh spring onion and toasted homemade brown bread.

Organic Poached Eggs

Two poached eggs served with sautéed potato, chorizo, local kale and tomato concassé.

Traditional Boxty Cake

Our homemade Donegal boxty served with organic fried eggs and dry-cured bacon.

Fluffy Pancake Stack

Topped with cherry compote, pecan syrup and local natural yoghurt.

TO DRINK

Freshly Squeezed Orange Juice

Tea & Coffee

A selection of teas and freshly brewed coffee, served throughout breakfast.

PER PERSON €20

Children aged 12 and under · €10

Please inform us of any dietary requirements or allergies. All eggs are organic.