



BREAKFAST & BRUNCH



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Morning Light

All Morning Light dishes include your choice of tea or an Americano. Upgrade to any specialty coffee **for €1.50**

Morning Feast /Our take on the classic Full Irish breakfast €17.90

Two O’Flynn’s sausages, two Rosscarbery rashers, Rosscarbery black and white pudding, two East Ferry Farm free-range fried eggs, mushrooms, baked beans, Ballymaloe relish and toasted artisan sourdough. [1, 3, 7]

Garden Plate (V) /Two East Ferry Farm free-range fried eggs, grilled galloumi, mushrooms, hash brown, baked beans and cherry tomatoes served on toasted artisan sourdough with smashed avocado, and house hummus.. Finished with herb-infused extra virgin olive oil and micro salad. [1, 3, 7, 11] | Vegan option is available. €16.90

Eggs On Toast /Two East Ferry Farm free-range eggs your way on toasted artisan sourdough. [1,3, 7] Gluten-free bread available. €13.90

Add: O’Flynn’s Sausages €3, Rosscarbery Rashers €3, Rosscarbery Black or White Pudding €3, Garlic Butter Mushrooms €2, Roasted Cherry Tomatoes €2, Smashed Avocado €3, Ballycotton Seafood Smoked Salmon €5, Grilled Chicken €5

Omelette /A three-egg omelette made with East Ferry Farm free-range eggs. Choose any three fillings: Ham, Rosscarbery Rashers, Mature Irish Cheddar, Mushroom, Onion, Tomato, Chorizo Extras; €1.5 - Served with a dressed house salad and toasted artisan sourdough. [1, 3, 7] €15.90

Breakfast Bap /A toasted brioche bun filled with avocado, two O’Flynn’s sausages, Rosscarbery rashers, an East Ferry Farm free-range fried egg, mature Irish cheddar and Lumi’s house sauce. Served with house relish. Add house fries €4.50 [1, 3, 7, 10] €14.90

LUMI Vegan Toast (VG) /Toasted artisan sourdough topped with beetroot hummus, garlic mushrooms, rocket and roasted cherry tomatoes.[1, 11] €14.90

Dutch Baby Pancake (until 4pm) /A golden oven-baked pancake with a brush of honey butter and served with caramelized banana, berry coulis, fresh berries, maple syrup, served with vanilla ice cream.[1, 3, 7] €13.90

Bread Pudding French Toast (until 4pm) /House-made bread pudding pan-seared with butter, served with berry coulis, fresh berries, walnut praline and chocolate ice cream. [1, 3, 7, 8] Chocolate may contain soy €15.90

Sides & Extras

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|-----------------------------|------|-----------------------------|----|
| • House Fries | €4.5 | • Black or White Pudding | €3 |
| • Hash Browns | €3 | • Chorizo | €4 |
| • Smashed Avocado | €4 | • House Salad | €5 |
| • Grilled Halloumi | €4 | • Brown Butter Hollandaise | €2 |
| • Ballycotton Smoked Salmon | €5 | • Extra Egg | €2 |
| • Garlic Butter Mushrooms | €3 | • House Relish | €2 |
| • O’Flynn’s Sausage | €3 | • Toasted Artisan Sourdough | €3 |
| • Rosscarbery Rashers | €3 | | |

Green Glow

Fresh avocado, local ingredients, balsamic reduction and East Ferry Farm free-range eggs served on toasted artisan sourdough.

LUMI Crunch - our house-made signature blend of toasted black and white sesame, pumpkin, sunflower and flax seeds. Emerald Herb Salsa - our house-made mixed herbs, garlic and lime zest green sauce.

Lumi /Smashed avocado, beetroot hummus, two East Ferry Farm free-range poached eggs, hash brown, herb-infused extra virgin olive oil on toasted artisan sourdough with whipped feta, Emerald Herb Salsa, and roasted cherry tomatoes - finished with Lumi Crunch and micro herbs. [1, 3, 7, 8, 11] €16.90

Atlantic /Ballycotton Seafood smoked salmon, smashed avocado, two East Ferry Farm free-range eggs, pickled red onions fresh dill and lemon zest on toasted artisan sourdough with whipped feta,roasted cherry tomatoes,Emerald Herb Salsa, and homemade brown butter hollandaise sauce - finished with Lumi Crunch, cracked pepper and micro herbs. [1, 3, 7, 8, 11] €17.90

Brunch Society

LUMI’s Signature Brunch Favorites Benedicts: All Benedicts are served on pan-fried house-made rustic flatbread.

Classic /Two East Ferry Farm free-range poached eggs, spinach, Rosscarbery rashers, homemade brown butter hollandaise sauce - finished with Lumi crunch, and micro herbs. [1, 3, 7] €16.90

Butcher /Slow-braised pulled beef, spinach, two East Ferry Farm free-range poached eggs, homemade brown butter hollandaise - finished with crispy onions, Lumi crunch and micro herbs. [1, 3, 7] €17.90

Florentine (V) /Spinach, mushrooms, two East Ferry Farm free-range poached eggs, homemade brown butter hollandaise, parmesan cheese- finished with crispy onions and micro herbs. [1, 3, 7] €16.90

LUNCH Express

Upgrade your lunch : Add any soft drinks or coffee for **ONLY +€1**

Soup of the Day /Please ask our staff for soup of the day. [1, 7 or 9] €7.90

Chicken Al Bosco /Grilled chicken breast served with pappardelle pasta in a creamy wild mushroom Alfredo sauce, finished with basil pesto and Parmesan. [1, 7, 8] €18.90

Harbour Fish & Chips / Golden beer-battered Atlantic Cod served with chips tartar sauce, minted pea purée and lemon. [1, 3, 4, 10] €18.90

Chef’s Special /Please ask our staff for Chef’s special. €19.90

Hummus on the Beach /House hummus, two East Ferry Farm free-range poached eggs, chickpeas, pickled red onions, roasted beetroot, garlic strained yoghurt and pomegranate seeds - finished with LUMI crunch and micro herbs. [1, 3, 7, 11] €15.90

Turkish Eggs /Two East Ferry Farm free-range poached eggs, strained garlic yoghurt, Aleppo chili butter, LUMI Crunch, fresh dill and pomegranate seeds - served with artisan sourdough. [1, 3, 7, 8, 11] €15.90

Chili Scrambled /Three East Ferry Farm free-range scrambled eggs with chorizo, mixed herbs, crispy onions, served with grilled artisan sourdough - finished with LUMI crunch, chili garlic and micro herbs. [1, 3] €15.90

Steak & Eggs /Grilled Irish steak, two East Ferry Farm free-range fried eggs, mushrooms, cherry tomatoes, Ballymaloe relish, skin-on fries and peppercorn sauce. [1, 3, 7, 10] €23.90

Artisan Sandwiches

Served with skin-on fries & micro salad.

Bucher’s Melt /Slow-braised pulled beef, mature Irish cheddar, fresh red onion, tomatoes, rocket, garlic aioli sauce on toasted sourdough.. [1, 3, 7, 10] €18.90

Chicken Caesar & Bacon Melt /Grilled chicken breast, Rosscarbery rashers, mature Irish cheddar, baby gem lettuce, Parmesan, Caesar dressing on toasted sourdough. [1, 3, 7, 8] €16.90

Mushroom & Goat’s Cheese Melt (V) /Mushrooms, goat’s cheese, mature Irish cheddar, caramelised onions, rocket and garlic aioli on toasted sourdough. [1, 7] €15.90

Relish Signature /Grilled chicken breast, red onion, mature Irish cheddar, Rosscarbery rashers, Ballymaloe relish on toasted sourdough. [1, 7, 10] €15.90

Fresh Picks

The Emperor /Grilled chicken breast, baby gem lettuce, Rosscarbery streaky bacon, bread cumble, Parmesan, crispy onions and LUMI Caesar dressing, finished with micro herbs. [1, 3, 4, 7, 10] €18.90

Greek Salad /Tomatoes, cucumber, red onion, peppers, Kalamata olives and feta, dressed with extra virgin olive oil and oregano. [7] €17.90

Goat’s Cheese & Beetroot /Warm honey-glazed goat’s cheese, roasted beetroot, rocket, toasted walnuts, pomegranate, lemon zest and basil pesto. [7, 8] €17.90

Add On: grilled chicken breast €4 - slow-braised pulled beef €6 - grilled halloumi €4 - smashed avocado €4

From the Grill

All burgers are served on a toasted brioche bun with skin-on fries..

The Prime /8 oz Jim Crowley’s Irish dry-aged beef burger, mature Irish cheddar, Rosscarbery streaky bacon, tomato, red onion, baby gem lettuce, pickles and Lumi burger sauce. [1, 7, 10] €18.90

The Full House /8 oz Jim Crowley’s Irish dry-aged beef burger, fried egg, mature Irish cheddar cheese,Rosscarbery streaky bacon, crispy onions, baby gem lettuce, tomato, BBQ sauce and Lumi Burger sauce. [1, 3, 7, 10] €19.90

Inferno /8 oz Jim Crowley’s Irish dry-aged beef burger, mature Irish cheddar cheese, baby gem lettuce, tomato, red onion, peach jalapeños and Lumi burger sauce. [1, 3, 7] €18.90

Golden Chicken /Grilled chicken fillet, baby gem lettuce, tomato, red onion, slaw and Lumi burger sauce.[1, 3, 7, 10] €17.90

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Alergen Key

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|----------------|---------------------------------|
| 1. Gluten | 8. Nuts |
| 2. Crustaceans | 9. Celery |
| 3. Eggs | 10. Mustard |
| 4. Fish | 11. Sesame seeds |
| 5. Peanuts | 12. Sulphur dioxide / Sulphites |
| 6. Soybeans | 13. Lupin |
| 7. Milk | 14. Molluscs |