

BRUNCH

American Style Fluffy Pancakes with berry compote and vanilla ice-cream (V) | 11.95

Brioche & Cinnamon French Toast

choice of:

- caramelised banana & nutella (V)
- bacon & maple syrup | 11.95

Full Irish Breakfast, fried free range eggs, Irish bacon, Tournafulla black pudding, sausages, flat cap mushroom, roast tomato, toast | 14.95

Eggs Benedict, poached free range eggs, spinach, TJ Crowe's ham hock, wholegrain mustard hollandaise, breakfast muffin | 12.95

Eggs Royale, poached free range eggs, gambas, spinach, chilli, lime & coriander hollandaise, breakfast muffin | 13.50

Crushed Avocado, basil & lemon, poached eggs, chargrilled ciabatta (V)
(add smoked salmon 2.50) | 14.50

Free Range 3 Egg Omelette

choice of:

- 'nduja, baby potato, gruyère, side of marinated tomatoes (GF) | 13.95
- porcini & wild mushroom, parmesan, mixed leaves & house fries (V) | 13.95

Chicken Pesto Salad, avocado, pine nuts, roast mixed peppers, parmesan shavings, croutons, balsamic reduction | 13.50

Glen Valley Chicken Wings, house fries

choice of:

- Hot & spicy sauce with blue cheese dip, celery
- Korean style, sweet & sticky sauce, toasted sesame seeds | 16.50

Cajun Spiced Chicken Burger, brioche bun, guacamole, baby gem, tomato, lime aioli with house fries | 15.95

7oz Beef Burger, sticky onions, 'nduja mayo, pickled cucumber and double melted Monterrey Jack cheese with house fries | 16.95

Veggie Burger, brioche bun, guacamole, lettuce, tomato, lime aioli, house fries (V) | 15.95

HQ Dog, Jane Russell garlic & red wine sausage, kimchi, pickled Fresno chillies, burnt lombardo peppers, spicy buttermilk & lime dressing, pretzel brioche roll, house fries | 14.95

SIDES

House Fries (V)(DF) | 4.00
Portion of Sausages (DF) | 4.00
Portion of Bacon (DF) | 4.00
Portion of Toast (V) | 2.00
Rocket & Parmesan Salad (GF) | 4.50

DESSERT

Chocolate and Almond Brownie, salted caramel ice cream, caramelized popcorn with hot chocolate sauce (V) | 6.95
Vanilla Panna Cotta, spiced berry compote, lemon & winter crumble | 6.95
Cheese of the Week, crackers, cherry balsamic & grapes | 6.50

Food Key

GF: Made from ingredients containing no gluten
V: Vegetarian
DF: Dairy Free

Before placing your orders, please inform a member of staff if you, or a person in your party, has any specific dietary requirements.

All Beef is of Irish origin.

Please note:

To parties of six and over, a 12.5% gratuity for service will be applied, which goes directly to all of our staff.

To provide our guests with the best possible service we do not split bills.



DRINKS

JUICES

Pineapple Juice	2.00
Apple Juice	2.00
Fresh Orange Juice	3.50
Iced Tea	3.50
Iced Latte	3.50
Homemade Lemonade	3.50 / 11.00

HOT

Americano	2.70
Cappuccino	3.50
Latte	3.50
Espresso	2.50
Double Espresso	3.00
Macchiato	2.50
Double Macchiato	3.00
Mochaccino	3.50
Hot Chocolate	3.50
Flat White	3.70
Organic Breakfast Tea	3.00
Herbal tea	3.50

COCKTAILS

BELLINI (9.00)
Peach puree, prosecco

MIMOSA (13.50)
Fresh orange juice & Deutz champagne

STRAWBERRY & ELDERFLOWER SPRITZ(13.50)
Grey Goose, Deen Debartoli, Fevertree elderflower tonic water, strawberry

APEROL SPRITZ (9.50)
Aperol, prosecco, soda water

BLOODY MARY (11.00)
Absolut vodka, Tsbasco, celery, Worcestershire sauce, tomato juice, meat seasoning

CHESTNUT ESPRESSO MARTINI (12.00)
Havana 7, coffee, homemade coffee syrup, maple syrup, chocolate bitters, chestnut puree

PICPOUL & ELDERFLOWER COSMOPOLITAN (13.00)
Beefeater Gin, St. Germain, citrus, cranberry, picpoul frisant

EARL GREY SOUTHSIDE COCKTAIL(11.50)
Hendricks, cucumber, homemade earl grey syrup, fresh mint, soda water

This is only a selection of our cocktails, to see a wider range ask your server for a full cocktail menu

RESERVATIONS

Email:Reservations.hq@hqhanoverquay.ie

Tel: 01-633 9984

@hqhanoverquay



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