

MAGISTORIUM

All our Meat and Poultry is 100% Irish and is traceable from farm to fork.
For those with special dietary requirement or allergies,
who may wish to know the ingredients used, please refer to our allergen book available at host stand.

Jazz roast package

Jazz Roast Brunch:

Irish Porridge

With lime, raisins, and whatever berries are in season.

Magistorium Potato soup

With thyme, rosemary, served with a cheese and scallion scone.

Poached Eggs

On sourdough bread with pulled ham hock, nut brown hollandaise, roasted tomatoes.

Dublin's breakfast

Poached or fried free range egg, dry cured rashers, chive sausage, black and white pudding roll, homemade baked beans with shredded ham hock, potato farl.

Roasted Root vegetables

Served in a Yorkshire pudding bowl.

Gorgonzola sandwich

Soda bread, gorgonzola, pungent mustard, sliced tomatoes and butter lettuce.

Beef burger

On toasted seaweed sourdough, Hegartys mature cheddar, roasted tomatoes and scallions, house sauce, roasted potato wedges.

Milk poached Smoked Natural haddock

Poached egg, leek fondue, kale, parsley sauce.

Roasted Dry Aged Beef rump or Half Roast Chicken

*Served with honey roasted roots, roast potatoes (cooked in beef dripping)
Or served on our ancient grain sourdough bread, Guinness mustard mayo.*

Desserts:

Dublin Gur cake with whiskey cream.

Carrageen moss pudding, fresh blackberries.

Old fashioned apple tart, cloves, and custard.

Crisp Dublin Porter cake, served with Guinness ice cream, golden syrup.