



ARLINGTON HOTEL & BAR
Bachelors Walk, O'Connell Bridge

BREAKFAST

MENU

Arlington Full Irish Breakfast

17.95

A hearty, traditional Irish breakfast featuring pork sausages, Irish pork back bacon, black and white pudding, fried eggs, savoury baked beans, grilled tomato, sautéed button mushrooms, and golden pan-fried Irish potatoes, served with toasted sour-dough (1w,1o,1r,3,7,12)

The Full Veggie

17.00

Our take on a veggie-friendly fry-up: grilled halloumi slices, fresh avocado, two poached eggs, sautéed button mushroom, Irish baby potatoes, savoury baked beans, and toasted sourdough (V) (1w,1o,1r,3,7,10,11,12)

Arlington Steak and Eggs

18.95

Toasted sourdough topped with creamy goat cheese spread and fresh avocado, finished with 6oz sirloin steak, two perfectly fried eggs, and house salad (1w,1o,1r,3,7,11,12)

Breakfast Sandwich

14.95

A traditional Irish brioche bap, layered with homemade tomato relish, pork sausages, slices of Irish pork back bacon, fried egg, and a large slice of white pudding (1w,1o,3,6,7,9,12)

Eggs Benedict on Toasted Sourdough

14.95

Two perfectly poached eggs served on toasted sour-dough with sautéed spinach and silky hollandaise sauce (1w,1o,3,4,7,10,11,12)
Add Crispy Bacon 2.00 - Add Salmon 2.00

Chorizo and Poached Egg on Toasted Sourdough

15.50

Toasted sourdough topped with Spanish chorizo sausage, fresh garlic and herbs, two perfectly poached eggs, and house salad (1w,1o,3,4,6,7,11,12)

Nutella Pancake Stack

13.95

A towering stack of fluffy, golden brown pancakes layered with creamy Nutella, garden strawberries, and whipped cream (1w,3,6,7,8h)

Bacon and Maple Pancake Stack

14.95

A towering stack of fluffy, golden brown pancakes, served with crispy streaky bacon and a drizzle of rich maple syrup (1w,3,6,7,12)

Selection of Teas, Coffees and Fresh Pastries Available

Please ask your server for today's selection

ALLERGEN INFORMATION GF Gluten Free | GFA Gluten Free Available | V Vegetarian
1w Wheat | 1b Barley | 1o Oats | 1r Rye | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanut | 6 Soybean | 7 Milk | 8a Almond | 8b Brazil | 8c Cashew | 8ch Chestnut | 8h Hazelnut | 8m Macadamia | 8pc Pecan | 8pn Pinenut | 8ps Pistachio | 8w Walnut | 9 Celery | 10 Mustard | 11 Sesame Seeds | 12 Sulphur | 13 Lupin | 14 Molluscs

Please be advised that nuts, gluten and other allergens are used in our kitchen. While every effort is made to prevent cross-contamination, we cannot guarantee that dishes are completely free from allergens