

OVERENDS

Kitchen

ALL DAY BRUNCH

EGGCEPTIONAL

Eggs Florentine

Poached eggs, garlic wilted organic spinach, Hollandaise and toasted brioche (1,3,7,12)

€14

Chorizo & Eggs

Gubbeen Chorizo, Macroom buffalo ricotta, poached eggs, pickled onion, parsley (1,3,7,12)

€15

Purple Sprouting Broccoli & Eggs

Airfield Estate grilled purple sprouting broccoli, Miso dressing, scrambled eggs and peanut & Nori crunch (1,3,5,6,7,11)

€14.50

Garden Greens Shakshuka

Garden greens, preserved lemon, poached eggs, sunflower seed Tahini, yogurt & fresh sourdough (1,3,7,8,11,12)

€14

OFF THE BEATEN TRACK

Airfield Estate Grilled Lamb Shish Kebab

Lamb shish, flatbread, sauerkraut, Japanese winter leaves, Tahini yoghurt and sweet chilli sauce (1,7,12)

€18

Buttermilk Fried Chicken & Waffles

Buttermilk fried chicken, waffles, Macroom buffalo ricotta, house Kimchi (1,2,3,6,7)

€15.50

SWEET RELEASE

Brioche French Toast

Seasonal fruit compote, Creme Fraiche, candied Walnut (1,3,7,8)

€13.50

Paris Brest, chocolate & hazelnut

Classic French Choux pastry with chocolate ganache (1,3,7,8)

€5.50

WEEKEND FAMILY ROAST

WOODFIRED REGANS ORGANIC CHICKEN

Roast Chicken, proper roasties, gravy, herb and onion stuffing and seasonal sides all served family style. (1,7,12) Ask your server for seasonal sides allergens.

We use organic chicken because they take longer to mature and develop - this results in a larger, juicier and tastier bird. We then brine it for 24 hours, dry it, marinade it for another 24 hours in rosemary and garlic. Then its hot smoked at 110C for 3 hours and finished in a hot oven at 250C for 5 minutes before arriving to your table.

Half a chicken (1.2Kg)

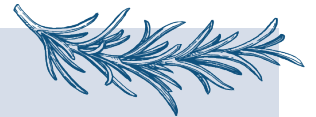
€68

Serves 2 adults, 2 kids

KIDDOS MENU

AVAILABLE UP TO AGE 12

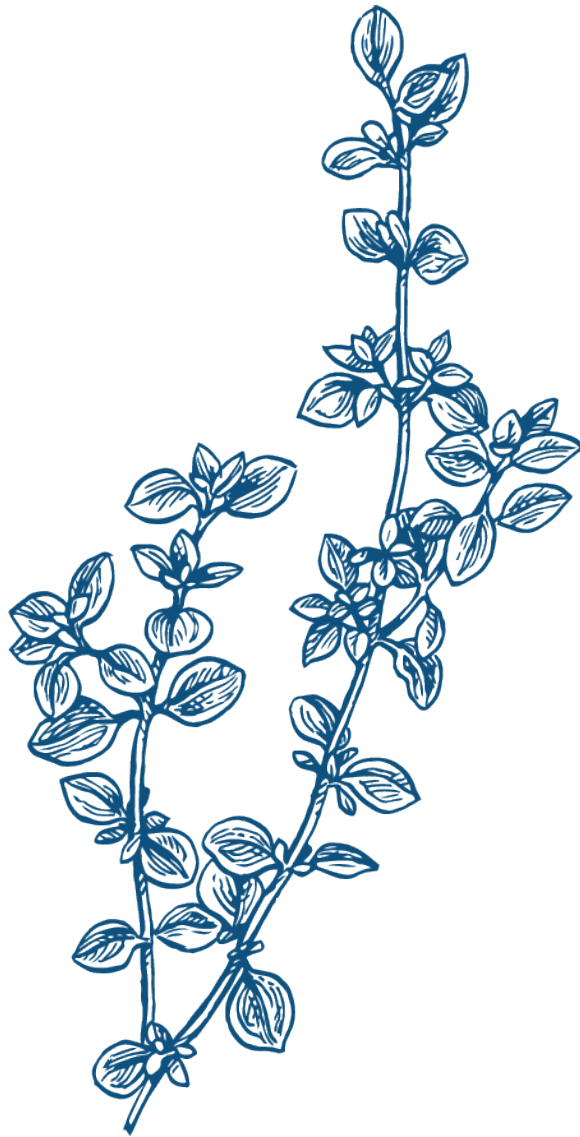
Scrambled eggs, bacon & toast (1,3,12)	€8.50
French toast, Dulce de Leche (1,3,7)	€8.50
Airfield beef burger, Chipotle ketchup & fried potatoes (1,3,7,12)	€9.50
Breaded fish goujons, fried potatoes, Airfield tartare sauce (1,3,4,7,10,12)	€9.50



ADD ONS & EXTRA

€3.50

Seasonal garlic greens (7)
Poached Eggs (3)
Thick Cut Belly Bacon (12)
Black Pudding (1)
Fried potatoes and garlic and rosemary butter (7)
Kimchi fritters (2,3,6)
Gubbeen Chorizo (12)
Hot sauce (12)



OVERENDS

Kitchen

We use a handful of trusted suppliers following our food ethos with green at the core: GLAS.
Go with the Seasons. Local with Produce. Avoiding Food Waste. Sustainably Sourced.

We proudly use all our own Irish beef and Airfield Estate reared meat, vegetables & fruits.
We supplement our produce from Dennis Healys Organic Delights Farm, Wicklow
and Spring Cottage Organic Farm, Westmeath.

Please Note a 12.5% service charge is included for tables of 6 and more.

Overend Ave, Dundrum, Dublin 14

@overendskitchen

airfield.ie

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