

LET'S EAT

Open

Wednesday - Sunday
Breakfast: 8:30-11:30am
Brunch: 12:00am-5:00pm
(last order 4pm)

BREAKFAST

SUSTAINABLY SOURCED | SUPPORTING LOCAL FARMERS & FORAGERS | GARDEN TO TABLE



Mornings at Jack Fenn begin with honest, heartfelt food—cooked simply and served with care. Our breakfast dishes are made using seasonal vegetables and herbs from Belleek Castle's own gardens, honey from our courtyard hives, and the finest local ingredients sourced from passionate Irish producers. We're proud to work with Andarl Farm (pork), Hugh Maguire (smoked black pudding), Joe Garvin Seafoods & Clarkes (fish), and Falcon Fruits (vegetables). From the first fry to the last pour of tea, everything on your plate reflects the rich, local flavours of the West of Ireland.

LIGHT BREAKFAST.

Jack Fenn's Creamy Porridge (M) 9.00

Served with Belleek Castle honey or jam and seasonal fruits. (1, 7)

Belleek Castle Granola (M) 9.95

With Greek yogurt and seasonal berries. (1, 5, 8, 11, 7)

Smoked Salmon & Scrambled Eggs 16.50

Served with sourdough toast. (1, 3, 4, 6, 7, 12)

Mini Pastries x 3 (M) 3.50

A delightful trio of bite-sized, freshly baked treats by our pastry chef Magda, light, buttery, and perfect with your coffee. (1,3,7)

INDULGENT BREAKFAST.

Brioche French Toast (M) 15.00

Accompanied by maple style syrup and your choice of crispy Andarl Farm streaky bacon or seasonal berries. (1, 3, 7)

Roasted Portobello Mushroom (VG) 11.95

Served with smashed avocado and grilled sourdough toast. (1w, vg)

HEARTY BREAKFAST.

Jack Fenn Full Irish 17.50

Featuring fried eggs, Andarl Farm sausages, Andarl Farm streaky bacon, black and white pudding, grilled tomato, hash browns, portobello mushroom, and sourdough toast. (1, 3, 6, 7, 10, 12)

Jack Fenn Veggie Breakfast (M) 16.00

Includes fried eggs, vegan sausage, tomato, hash brown, roasted portobello mushroom, smashed avocado, beans, and sourdough toast. (1, 3, 6, 7, 9)

Breakfast Bap 12.95

Andarl Farm sausages, Andarl Farm streaky bacon, fried egg, tomato chutney, served in an onion and poppy seed bap. (1, 3, 6, 7, 12)

MAGDA'S DESSERTS.

Homemade Fruit/Plain Scones 5.00

Cream, jam & butter

Homemade Cakes 6.95

Please ask your server about the homemade cake options available today

ALLERGENS.

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



Scan

AND SHARE YOUR EXPERIENCE WITH US

All dishes can be prepared gluten-free upon request. (GF)



Jack Fenn.
Café

@jackfenncafe

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BRUNCH

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At Jack Fenn, we proudly serve honest, simple food made with ingredients from Belleek Castle's gardens—seasonal vegetables & herbs from our polytunnels and honey from our own hives—alongside produce from trusted local suppliers: Andarl Farm (pork), Hugh Maguire (smoked black pudding), Joe Garvin Seafoods & Clarkes (fish), and Falcon Fruits (vegetables). Every dish celebrates the authentic flavours of the West of Ireland

BREAKFAST PLATES.

The Belleek Full Irish 17.50
Fried eggs, Andarl Farm sausages, Andarl Farm streaky bacon, black and white pudding, grilled tomato, hash browns, portobello mushroom, sourdough toast. (1, 3, 6, 7, 10, 12)

Garden Veggie Breakfast (V) 16.00
Fried eggs, vegan sausage, tomato, hash browns, roasted portobello mushroom, smashed avocado, sourdough toast. (1, 3, 6, 7, 9)

Brioche French Toast (V) 15.00
Maple syrup with crispy Andarl Farm streaky bacon or seasonal berries. (1, 3, 7)

EGGS FROM THE COURTYARD.

Eggs Benedict 14.00
Poached eggs, Andarl Farm streaky bacon, toasted English muffin, hollandaise sauce. (1, 3, 7, 12)

Smokey Black Pudding Benedict 16.00
Poached eggs, toasted English muffin, Hugh Maguire's smoked black pudding, hollandaise sauce. (1, 3, 6, 7, 9, 10, 12)

Eggs Royale 16.50
Poached eggs, smoked salmon, smashed avocado, toasted English muffin, hollandaise sauce. (3, 4, 7)

Baked Spiced Lamb Benedict 16.00
Poached eggs, toasted English muffin, garden leaves, hollandaise sauce, harissa dressing. (1, 2, 3, 7, 9, 10)

SOUPS.

Soup of the Day (V) 9.00
Jack Fenn's homemade soda bread. (1, 3, 4, 8, 9)

Seafood Chowder 10.00
Jack Fenn's homemade soda bread. (1, 3, 4, 7, 8, 9)

TOASTED CIABATTAS.

Cajun Chicken Ciabatta 16.50
Toasted ciabatta, Cajun chicken, melted cheddar, tomato, lettuce, caramelised red onion, smoked onion mayo. (1, 3, 6, 7, 10)

Cajun Spiced Mushroom & Avocado Ciabatta (VG) 13.50
Roasted spicy Cajun mushrooms, smashed avocado, tomato, lettuce, sriracha & maple vegan mayo. (1, 10, 12)

GARDEN SALADS.

Homemade Crispy Chicken Caesar Salad 17.95
Chicken marinated in buttermilk then golden fried served with Cos lettuce, smoked bacon lardons, croutons, parmesan with our in house Caesar dressing. (1, 3, 4, 7, 10, 12)

Warm Goats Cheese & Garden Pickle Salad (V) 15.00
With house-pickled garden vegetables, spiced nuts and seeds, sundried tomatoes (7, 8, 11, 12)

Crispy Homemade Falafel Salad (VG) 14.00
Spiced lentils, pickled vegetables, garden leaf, sesame & miso dressing (1, 10, 11)

SIDES.

Crispy Fries | Sweet Potato Fries | Truffle & Parmesan Fries
4.50 | 5.50 | 6.00

Cup of Soup | Cup of Chowder
4.25 | 4.50

All dishes can be prepared gluten-free upon request. (GF)



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