

WEEKLY MENU

9th March – 13th March 2026

Gather & Brew 8.00-20:00 (Mon to Thurs)

Gather & Brew 08.00-14.30 (Friday)

Gather & Brew 08:00 -16:00 (Saturday)

GATHER & GATHER

| | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | PRICE | SATURDAY |
|---------------------|--|--|--|---|---|---------------------------------|---|
| SOUP | Cream vegetables Includes bread, butter & toppings | Thai sweet potato soup Includes bread, butter & toppings | Vegetable minestrone Includes bread, butter & toppings | Carrot & ginger soup Includes bread, butter & toppings | Tomato & herb soup Includes bread, butter & toppings | €3.80 | |
| MAINS | Roast loin of pork belly, roast potatoes, market roast vegetables & pork sauce Classic Mac & Cheese | Chicken burger in soft brioche buns with crunchy lettuce & toppings Cauliflower nuggets | Chicken Madras curry with fragrant rice Vegetable Madras curry with fragrant rice | Spaghetti a 'la Bolognaise Vegetable nasi goreng | No Hot Food Service | €7.50 €7.50 | Selection of pastries Plain croissant Pan au chocolate Pan aux raisons Cinnamon whif €2.70 |
| SIDES | Fries, roast potatoes & market roast vegetables | Fries & steamed rice | Fragrant rice & fries | Fries | Fries | | |
| CHICKEN ROLL | Griffith's signature chicken fillet roll Choose your sauce & topping | Griffith's signature chicken fillet roll Choose your sauce & topping | Griffith's signature chicken fillet roll Choose your sauce & topping | Griffith's signature chicken fillet roll Choose your sauce & topping | Griffith's signature chicken fillet roll Choose your sauce & topping | €6.45 Add Fries €8.45 | Selection of grab & go sandwiches & wraps €5.75 |
| SAMBO | Lunch box deal With crispy goujons, rainbow slaw & house OJ | Lunch box deal With crispy goujons, rainbow slaw & house OJ | Lunch box deal With crispy goujons, rainbow slaw & house OJ | Lunch box deal With crispy goujons, rainbow slaw & house OJ | N / A | €5.00 & €9.00 | |



WE'RE FOOD MAVERICKS



We're tackling food waste by monitoring our wastage, reducing where possible, and redistributing what's suitable. We encourage dining in to reduce our disposable usage across the business.

