

# seasonal irish deli

we are tir and we are here to connect with nature, people and culture.

tír is Irish for country or land. everything we make is based on 3 core values; deliciousness, irishness and sustainability. we visit the farms and producers. we follow the seasons. we use the food that grows around us. we play with wood fire, fermentation, pickling, ageing, roasting and curing.

> we study sustainability to make sure we are giving back to the beautiful land that sustains us. we study irish food history because we don't really know what it is but we long to be a part of it.

and above all, we study sandwiches. we learn from past masters. those humble heroes who had the divine inspiration to put smoked meat and seasonal vegetables between 2 pillowy slices of toasted heaven.



deliciousness drives us.



### we'd love to cater your next office meeting or event

# breakfast menu

### sausage n' egg

free range fried egg, irish cheddar, seasonal relish, on pillowy brioche €7

### bacon n'egg

free range fried egg, irish cheddar, seasonal relish, pillowy brioche €7

### beans on toastie

tir baked beans, irish cheddar, free range egg, seasonal relish, bretzel sourdough €6.50

### yoghurt pot

greek style yoghurt, tir granola, seasonal compote €3.75

### porridge

€4

overnight soaked irish oats, tir granola, seasonal compote







|please check our menu|



all served in biodegradable packaging



# lunch menu - sandwiches

### house smoked roasted dexter beef onion marmalade, irish cheddar, horseradish mayo, salt & vinegar crisps

€10

# roasted free range chicken

seasonal slaw, house stuffing, fermented hot sauce, mayo, seasonal greens €9

### house smoked ham and cheddar cheese seasonal slaw, ham crackling, mustard mayo

€9

### honey glazed celeriac

pickled mushroom, irish cheddar, pumpkin seed crackling, seasonal greens, pink garlic mayo €8.50

sandwiches served on bretzel bakery ciabatta or poppy seed roll

# lunch menu - bowls

### roasted free range chicken

seasonal slaw, house stuffing, fermented hot sauce, seasonal greens, served on a bed of roasted root vegetables €9

### honey glazed celeriac

pickled mushroom, irish cheddar, pumpkin seed crackling, seasonal greens, pink garlic mayo, served on a bed of roasted root vegetables €8.50





## drinks

still | sparkling water syrnechi kombuchas san pellegrino vit hit sparkling parachute

### snacks

keogh's cheese & onions crisps

keogh's salt & vinegar crisps

### sweet treats

#### tír seasonal selection



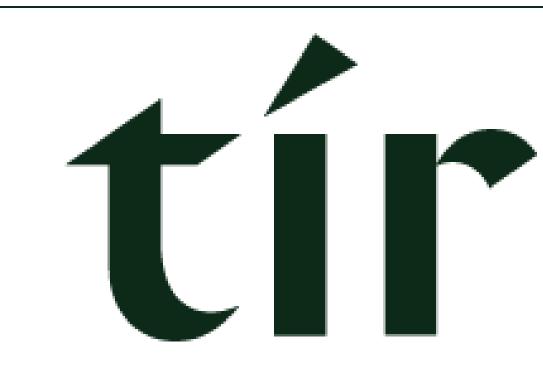
## suppliers

- beef & ham donabate dexter, dublin
  - chicken feighcullen farm, kildare
- veg mixed irish growers via condren's, dublin
  - bread bretzel bakery, dublin
  - coffee cloud picker, dublin



## large - bespoke orders

please contact Shane Kelly, who can talk you through and recommend the best options for your requirements. hello@tirfood.ie



## small to medium orders

order from our breakfast or lunch menu each item will be labelled individually.



