

Breakfast

Served daily until 11.00am

Airfield Breakfast - 19.00

Irish bacon, Tom Whelan breakfast sausage and black pudding, Portobello mushroom, and Airfield tomato, served with Airfield organic poached eggs and our in house fried potatoes. ^{1, 7, 12, 13}

Classic Poached - 14.50

Airfield organic poached eggs, served on a toasted breakfast muffin with Airfield seasonal greens and crisp Irish bacon, topped with hollandaise sauce. ^{1, 4, 7, 10}

Bacon Butty - 12.50

Open sandwich on Tartine organic bakery sourdough bread, topped with grilled Dubliner cheese. ^{1, 4, 13}

Vegetarian option available with Portobello mushroom.

airfield estate

Airfield is more than a working farm and family-fun day out. It is a living classroom, a research institute and a space to get to know your food.

The Estate was left in trust by the Overends sisters to be used for education and recreation. Discover more by visiting today!

Airfield Members can avail of 10% off food in Overends Kitchen. Annual membership starts from €10 a month. Find out more at Airfield's Ticket Desk or www.airfield.ie/annual-membership



Overend Ave, Dundrum, Dublin 14

Lunch

Served daily from 11.00am

Selection of Bread - 4.50

Tartine organic bakery
Sourdough, Our signature
Guinness bread and rich
treacle bread. ^{1, 4}

Selection of Olives - 4.00

Mixed lightly marinated olives.

Soup of the Day - 9.50

Seasonal soup with Airfield
vegetables, served with our
rich treacle bread. ^{1, 4}

Caprese - 12.00

Slices of creamy Irish
mozzarella, Airfield tomatoes,
basil, extra virgin olive oil
and aged balsamic. ^{1, 4, 13}

Mezze Bowl - 12.50

Marinated olives, roast
peppers, sundried tomatoes,
our creamy whipped hummus,
scorched flat bread and deli
house pickles. ^{1, 11, 13}

Smoked Salmon & Beets on Sourdough - 15.00

Kish Fish classic house smoked
salmon and roasted Airfield
beets on toasted Tartine organic
bakery sourdough topped with
crème fraiche and fresh soft
herbs and crispy capers. ^{1, 4, 8}

Classic Chicken - 18.50 Schnitzel

Crispy Manor Farm chicken
schnitzel served with a crisp
heritage apple and light
radish salad, with a citrus
horseradish dressing and
Velvet Cloud yoghurt. ^{1, 4, 7, 12}

Bangers & Mash - 18.00

Airfield farm-raised beef
& chorizo sausage made by
McLaughlin's butchers to our
secret recipe, served with
creamy mustard mash and our
own rich onion gravy. ^{1, 4, 12, 13}

Three-Bean Summer - 16.50 Minestrone

The best of seasonal vegetables
from our farm, with a cassoulet
of cannellini, butter beans and
green beans in a light summer
herb-infused broth. ^{9, 12, 13}

1-gluten, 2-peanuts, 3-nuts, 4-milk, 5-crustaceans, 6-molluscs, 7-eggs, 8-fish,
9-celery, 10-soy, 11-sesame seeds, 12-mustard, 13-sulphites, 14-lupin.

Origin of Beef; Ireland

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