

### The 'Full Irish' €10.95

Traditional Irish breakfast including, 2 grilled bacon, free range egg, Artisan sausage, black & white pudding, beans, fried potatoes, grilled tomato & mushrooms (1,3,5,12)

### The 'Full Veggie' €7.95

Free range egg, baked beans, grilled tomato, cooked spinach, fried potato & mushrooms (3)

### The 'Mini' €7.95

Includes 1 grilled bacon, free range egg, 1 artisan sausage, black and white pudding (1,3,5,12)

### Eggs Benedict €8.95

Two poached free range eggs with crispy bacon and hollandaise sauce on a toasted breakfast muffin (1,6,3)

### Eggs Florentine €8.95

Two poached free range eggs with spinach and hollandaise sauce on a toasted breakfast muffin (1,3)

### Eggs Royale €9.50

Two poached free range eggs with smoked salmon and hollandaise sauce on a toasted breakfast muffin (1,3,4)

### French Toast €7.95

Eggy toasted bread with crispy bacon and maple syrup (1,3)

### Breakfast Omelette €8.95

Three free range egg omelette with bacon cheese and tomato (3,6)

### American Style Pancake Stack €8.95

CHOOSE FROM

- 4 fluffy pancakes with streaky bacon and maple syrup (1,3,6)
- 4 fluffy style pancakes with blueberries, raspberries and maple syrup (1,3,6)

### Two Eggs Any Style €6.95

Fried, poached, scrambled or boiled free range eggs with crispy bacon (3) (6 scrambled only)

ALL OF OUR BREAKFASTS ARE SERVED WITH  
TEA, COFFEE AND A SELECTION OF TOAST  
We can substitute all toasted bread/muffins  
with a gluten free option

# BREAKFAST MENU

SERVED 7:30AM to 11AM

*The Mill*  
AT  
**BLARNEY**  
WOOLLEN MILLS  
IRELAND

## GOOD MORNING

We are delighted to welcome you to The Mill, where we share our passion for local produce, traditional favourites and healthy eating. Breakfast is the most important meal of the day, so we hope you enjoy yours and that it sets you up for a wonderful day ahead

START YOUR DAY THE  
RIGHT WAY WITH OUR  
HEALTHY OPTIONS

### CHIA PUDDING €5.95

High in Omega-3, protein and fibre this superfood is the ideal way to start your day. Chia seeds soaked in Almond milk and finished with your choice of

- Lemon Curd, blueberries, raspberries and flaked almonds (3,6,8)
- Diced Mango, pumpkin seeds and strawberries (8)
- Peaches, Crunchy granola, goji berries and natural yogurt (1,6,8)

### AVOCADO TOAST € 8.95

Smashed ripe avocado topped with poached eggs served on toasted batch loaf (1,3)

### CREAMY PORRIDGE WITH WEST CORK HONEY € 3.50

with West Cork Honey (1,6)

- |                     |            |               |
|---------------------|------------|---------------|
| 1. Cereals / Gluten | 6. Milk    | 10. Mustard   |
| 2. Crustaceans      | 7. Peanuts | 11. Sesame    |
| 3. Eggs             | 8. Nuts    | 12. Sulphites |
| 4. Fish             | 9. Celery  | 13. Lupin     |
| 5. Soya Beans       |            | 14. Molluscs  |

## OUR HISTORY

Built in 1823, Blarney Woollen Mills was originally known as Mahony's Mills and provided valuable employment to the people of Blarney and surrounding areas. It was a water powered mill and it produced tweeds and woollens for the home and export markets.

In 1928, a boy of 13, like most of his friends in Blarney, began to work at Blarney Woollen Mills. His name was Christy Kelleher. Young Christy began work at the mill as an apprentice machinist and worked there for 22 years. He became a supervisor with responsibility for the day to day running and maintenance of the heavy industrial machinery. He was always very proud of the fact that during the war years when machine parts were not available, he improvised so well that 'his' machines never stopped.

In 1951 Christy left to work with an insurance company in the city so that he could better provide for his family, but he was never a man to stand still and always had a little business going on the side. All of his seven children were encouraged to help him run his various ventures. He purchased the local cinema and turned it into a dance hall at weekends. He ran a hackney service and also had a 'vegetable round'. In 1967 he started a small souvenir shop in Blarney which he and some friends built as he did not have enough money to buy a property. (This 'thatched cottage on wheels' is on display in the grounds of the mill today)

Meanwhile, business at the Old Mill had started to decline and it finally wound down production and closed its doors in 1973. The huge stone buildings became bare and empty and the machines were dismantled and removed. Five hundred people lost their jobs. For two years the great mill lay silent and derelict. Nobody wanted it. Christy visited the site many times and slowly the germ of an idea began to grow - he would buy the buildings he had worked in as a boy and turn the mill into a visitor centre!

He 'did a deal' with the auctioneers and placed a deposit on the mill only to discover that the financial institutions did not share his enthusiasm. His request for funds was refused. What a dilemma! The family agreed that drastic steps were necessary and between them raised the funds to purchase the mill and later persuaded the banks to provide the working capital. Christy Kelleher was now the proud owner of the Woollen Mills where he had started his working life. One of the first things he did was to remove the big iron gate which stood between the mill and the main road. All the employees of the Old Mills had only been allowed to enter through a side gate, and Christy was determined that the ordinary people would now be able to go through the main entrance.

The souvenir business from the thatched cottage was transferred into the mill and the remainder converted into an hotel. The fact that the business prospered is a testament to Christy's dogged enthusiasm and entrepreneurial spirit. He was always there, with a kind word for everyone, welcoming the visitors and encouraging the staff.

Christy Kelleher, this great man of vision, died in 1991 aged 76.. but with more than half a million visitors passing through the old stone buildings of this historic and glorified mill each year and over 400 people employed within the Group, Christy left behind him a thriving family company which still retains the spirit which made it all happen in the first place.

CHRISTY KELLEHER

