

# GARDEN ROOMS

## SMALL PLATES

Soup Of The Day, *Homemade Brown Bread* (1,3,7,9)  
11.5euro

Kenmare Bay Chowder, *Homemade Brown Bread* (1,2,3,4,7,9,12,14)  
15.5euro

Antipasti Plate, *Selection of Cured Meats, Local Cheeses, Olives, Sun-dried Tomatoes, and Crackers* (1,4,7,12)  
20euro

Kenmare Bay Lobster & Prawn Brioche Roll, *Marie Rose, Pickled Cucumber, with Hand-cut Chips*  
(1,2,4,7,9,10,12) 25euro

Garden Rooms Salad, *Gleninchaquin Honey and Balsamic Dressing, Blackhill Farm Leaves, Beetroot, Quinoa, St. Tola's Goats Cheese, Caramelised Walnut* (7,8,10,12)  
16euro

## SANDWICHES

Caherbeg Hereford Steak Sandwich, *Red Onion, Salsa Verde, Ciabatta* (1,10,12)  
25euro

Club Sandwich, *Roast Chicken, Bacon, Tomato, Egg Mayonnaise, with Hand-cut Chips* (1,3,6,7)  
22euro

Ham and Coolea Cheese Toastie, *Red Onion Marmalade, Little Blackhill Farm Leaves* (1,6,7,12)  
18euro

## LARGE PLATES

Breaded Cod, *Hand-cut Chips, Tartare Sauce* (1,3,4,7,10,12)  
28.5euro

Peter O'Sullivan's Burger, *Pancetta, Coolea Cheese, Kimchi Burger Sauce, Dill Pickled Cucumber, With Hand-cut Chips.* (1,3,4,6,7,10,11,12)  
28.5euro

## SIDES

Hand-cut Chips (12) 6.5euro ♦ Green Salad (10,12) 6.5euro

## DESSERTS

- ♦ Chocolate Tart (3,6,7) 12euro ♦ Pear and Almond Bakewell, *Sauce Anglaise* (1,3,7) 12euro ♦
- ♦ Caramel Crème Brûlée (3,7) 12euro ♦ Two Scones, *Clotted Cream, Homemade Raspberry Jam* (1,3,7) 12.5euro
- ♦ ♦ Selection of Homemade Biscuits (1,3,7) 5euro ♦

## ALLERGENS

1.Cereals 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts 6.Soybeans 7.Milk 8.Nuts 9.Celery  
10.Mustard 11.Sesame seeds 12.Dioxide & sulphites 13.Lupins 14.Molluscs

## DRINKS

Freshly Squeezed Orange or Grapefruit Juice  
6.5euro

Vita Mineral Water Stormy / Calm  
5euro

Soda & Soft Drinks  
4.5euro

Selection of Premium Loose Leaf Teas  
5.75euro

### SPARKLING *by the glass*

Prosecco Valdobbiane  
17euro

Taittinger Champagne  
25euro

Taittinger Rosé Champagne  
38euro

### ROSÉ *by the glass*

La Coste-Grenache/Syrah-Provence-France  
13.5euro

### WHITE *by the glass*

Wally-Sauvignon Blanc-Loire Valley-France  
10euro

La Coste-Chardonnay/Vermentino-France  
13.50euro

Le Cabanon-Viogner-Rhône Valley-France  
11euro

### RED *by the glass*

La Coste-Grenache/Syrah-Provence-France  
13.5euro

J.Moreau & Fils-Merlot-France  
10euro

Linto-Nero d'Avola-Italy  
11euro



## BLUE BOTTLE COFFEE

*Full selection of Blue Bottle Coffee and Matcha available, made with delicious milk from Gloun Cross Dairy or your Non-dairy Preference*

Batch Brew – Bella Donovan Notes of raspberry, chocolate, molasses  
6euro

Hayes Valley Espresso Notes of baking chocolate, orange zest, brown sugar  
6euro

Caffé Americano Espresso with water, iced or hot  
6euro

Caffé Latte Espresso with a long pour of milk, iced or hot  
7.25euro

Caffé Mocha Latte with TCHO Chocolate ganache, iced or hot  
8euro

Cappuccino Espresso with a short pour of steamed milk  
7.25euro

Gibraltar Espresso with a short pour of steamed milk with thin foam  
7euro

Macchiato Espresso with a splash of steamed milk  
6euro

Night Light Decaf Notes of crème brûlée, vanilla, key lime  
6euro

Craft Matcha Latte Stone-ground Matcha from Kyoto, iced or hot  
8euro

Hot Chocolate TCHO Chocolate ganache with steamed milk  
7.25euro