

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

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 Skinny Chips* (1,3,6,7)
22euro

Kenmare Bay Prawn Brioche, *Marie Rose, Pickled Cucumber, with Skinny Fries* (1,2,3,7,9,1,12)
25euro

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

LARGE PLATES

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

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

SIDES

Skinny Chips (12) 6.5euro Green Salad (10,12) 6.5euro

DESSERTS

♦Apricot Sticky Toffee Pudding, *Vanilla Ice Cream* (1,3,9) 12.50euro

♦Coconut Pannacotta, *Passion fruit & Mango Coulis*(12) 12.50euro

♦Vanilla Soft Serve, *Chocolate Sauce, Pecan Chocolate Crumble* (7,8,12) 12.50euro

♦Two Scones, *Clotted Cream, Homemade Raspberry Jam* (1,3,7) 12.50euro

♦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

6.50euro

Vita Mineral Water Stormy / Calm

6.00euro

Soda & Soft Drinks

4.50euro

Selection of Premium Loose Leaf Teas

5.75euro

SPARKLING

by the glass

Prosecco Valdobbianne

17.00euro

Taittinger Champagne

25.00euro

Taittinger Rosé Champagne

38.00euro

ROSÉ

by the glass

La Coste-Grenache/Syrah-Provence-France

14.50euro

WHITE

by the glass

Wally-Sauvignon Blanc-Loire Valley-France

10.00euro

La Coste-Grenache/Vermentino-France

13.50euro

Le Cabanon-Viognier-Rhône Valley-France

11.00euro

RED

by the glass

La Coste-Grenache/Syrah-Provence-France

13.50euro

J.Moreau & Fils-Merlot-France

10.00euro

Fairy Trees-Shiraz/Cabernet Cortis-Ireland

10.00euro



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

6.00euro

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

6.00euro

Caffé Americano Espresso with water, iced or hot

6.00euro

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

7.25euro

Caffé Mocha Latte with TCHO Chocolate ganache, iced or hot

8.00euro

Cappuccino Espresso with a short pour of steamed milk

7.25euro

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

7.00euro

Macchiato Espresso with a splash of steamed milk

6.0euro

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

6.00euro

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

8.00euro

Hot Chocolate TCHO Chocolate ganache with steamed milk

7.25euro