

GARDEN ROOMS

11.30 - 17.30

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