

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 Prawn and Lobster Cocktail, *Marie Rose Sauce, Baby Gem, Pinenuts* (2,3,10,12)
28euro

Bruschetta, *Garlic Roasted Field Mushrooms, Pesto, Aceto Balsamico* (1,7,12)
19.5euro

Garden Room Salad, *Pomegranate, Quinoa, Fennel, Sunflower Seeds with Beetroot, Herb & Black Olive Dressing* (12)
20euro

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

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

Peter O'Sullivan's Burger, *Tomato Chutney, Smoked Gubbeen, with Hand-cut Chips* (1,3,7,10)
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

Vivanterre-Pink Petnat
15euro

WHITE
by the glass

Wally-Sauvignon Blanc-Loire Valley-France
10euro

Savian-Chardonnay-Venezia-Italy
11euro

Le Cabanon-Viognier-Rhône Valley-France
11euro

Vivanterre-Blanc Petnat
15euro

RED
by the glass

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

J.Moreau & Fils-Merlot-France
10euro

Linto-Nero d'Avola-Italy
11euro

ORANGE
by the glass

Vivanterre-Orange
14.5euro



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