

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

Pan Fried Tiger Prawns, *Chilli, Coriander, Ginger, Bok Choy, Yuzu Dressing* (1,2,6,7,11,12) 24euro

Bruschetta, *Marinated Field Mushrooms, Wild Garlic Pesto* (1,7)
19.5euro

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

SANDWICHES

Roast Hereford Steak Sandwich, *Red Onion, Chimichurri* (1,12)
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, with Billy's Leaves* (1,6,7,12)
18euro

LARGE PLATES

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

Beara Belted Galloway Burger, *Smoked Tomato Chutney, 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
24euro

Taittinger Rosé Champagne
31euro

ROSE
by the glass

La Coste-Grenache/Syrah-Provence-France
16euro

Vivanterre-Pink Petnat
15euro

WHITE
by the glass

Wally-Sauvignon Blanc-Loire Valley-France
12euro

Chateau de Nancelle-Chardonnay-Burgundy-France
12.5euro

Le Cabanon-Viogner- Rhone Valley-France
13euro

Vivanterre-Blanc Petnat
15euro

RED
by the glass

La Coste-Grenache/Syrah-Provence-France
14euro

J.Moreau & Fils-Merlot-France
12euro

Linto-Nero d'Avola-Italy
14.5euro

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 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