

SAVOURY

Ardsallagh Goats' Cheese,

Julienne Apricot, Mini Blinis - 1 (w)2.8.9.

Shaved Spiced Beef,

Tomato Relish, Pickled Cucumber, Dijon Mayo,
Rocket, Homemade Focaccia - 1(w)2.5.8.10.

Smoked Salmon,

Chive Crème Fraiche, Goatsbridge Trout Caviar,
Capers, Homemade Brown Bread, 1(W),2,5,8,10,12,13

Chicken and Smoked Bacon Wrap,

Chiffonade Lettuce, Tarragon Mayonnaise,
Tortilla Wrap -1(w)2.5.6.8.10.13.

Egg, Spring Onion & Cucumber

Mini Brioche 1, 2,5,8,10,13.

SWEET

Homemade Fruit Scones

Homemade Preserves, and Whipped Cream 13

Tunisian Orange Cake

9/11

Black Forest Gateau, Griottine Cherries

Vanilla Cream 8/13

Dark Chocolate Pave 8/13

Bramley Apple Granola,

2/9

Allergens:

*1=Gluten, 2=Sulphur Dioxide,3=Celery, 4= Sesame Seeds, 5= Mustard, 6= Crustaceans,
7= Lupin, 8=Milk, 9=Nuts, 10=Soy Beans, 11=Peanut, 12= Fish,13=Eggs, 14=Molluscs*

SPECIALITY TEAS

IRISH BREAKFAST TEA

Reviving - A refreshing combination of citrus & malty tones make it perfect to be enjoyed throughout the day.

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PEPPERMINT

Refreshing - A bright, cool, crisp and refreshing taste accompanied by a beautiful cold undertone.

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CAMOMILE

Calming - a well-balanced & subtle blend of flavoursome fruit, herbs & petals delivering a calming tea renowned for its soothing qualities.

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EARL GREY

Refreshing - An exquisite, refreshing tea combining the sweet spicy strength of and the fresh fruity note of the bergamot.

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GINGER & LEMONGRASS

Uplifting – Delicious warm burst of citrus aroma.

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BLOOD ORANGE

Enlivening - a blend of organic citrus ingredients produce an enlivening tea with a sweet, slightly lemon after-taste.

SPECIALITY COFFEES

ESPRESSO - A shot of steam pressed coffee

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AMERICANO - A shot of steam pressed coffee with hot water

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CAFÉ LATTE -An espresso with steamed milk, topped with foamed milk

CAPPUCCINO - An espresso with hot milk and steamed milk foam

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MOCHA - An espresso with steamed milk and chocolate

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FLAT WHITE- An espresso with Steamed Milk