

# GARDEN ROOMS

11.30 - 17.30

## SMALL PLATES

Soup Of The Day, *Homemade Brown Bread*  
11.5euro

Kenmare Bay Chowder, *Homemade Brown Bread*  
15.5euro

Antipasti Plate, *Selection of Cured Meats, Local Cheeses, Olives, Sun-dried Tomatoes, and Crackers*  
20euro

Heirloom Tomato Salad, *Toonsbridge Mozzarella, Billy's Leaves, Black Olive Dressing*  
19euro

Pan Fried Tiger Prawns, *Chilli, Coriander, Ginger, Bok Choy, Yuzu Dressing*  
24euro

Bruschetta, *Marinated Field Mushrooms, Wild Garlic Pesto*  
19.5euro

Kenmare Bay Mussels, *White Wine, Cream, Garlic*  
18euro / 26euro

## SANDWICHES

Roast Hereford Steak Sandwich, *Red Onion, Chimichurri*  
25euro

Club Sandwich, *Roast Chicken, Bacon, Tomato, Egg Mayonnaise, with Hand-cut Chips*  
22euro

Ham and Coolea Cheese Toastie, *Red Onion Marmalade, with Billy's Leaves*  
18euro

Open Goatsbridge Smoked Trout, *Homemade Brown Bread, Lemon Dressing, with Billy's Leaves*  
17euro

## LARGE PLATES

Breaded Cod, *Hand-cut Chips, Tartare Sauce*  
28.5euro

Beara Belted Galloway Burger, *Smoked Tomato Chutney, Hand-cut Chips*  
28.5euro

Falafel, *Sauce Romanesco, Fennel Salad*  
26euro

## SIDES

Hand-cut Chips 6.5euro ♦ Green salad 6.5euro

## DESSERTS

- ♦ Chocolate Tart 12euro ♦ Pear and Almond Bakewell, *Sauce Anglaise* 12euro ♦
- ♦ Lemon Posset, *Summer Berries* 12euro ♦ Two Scones, *Clotted Cream, Homemade Raspberry Jam* 12.5euro ♦
- ♦ Selection of *Homemade Biscuits* 5euro ♦

## 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

## 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

## RED

*by the glass*

La Coste-Grenache/Syrah-Provence-France

14euro

J.Moreau & Fils-Merlot-France

12euro

Linteo-Nero d'Avola-Italy

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