

# 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

Goatsbridge Smoked Trout, *Lemon Dressing With Billys' Leaves*

19euro

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

24euro

Bruschetta, *Marinated Field Mushrooms, Wild Garlic Pesto*

19.5euro

Garden Room Salad, *Pomegranate, Quinoa, Fennel, Sunflower Seeds & Beetroot Herb & Black Olive Dressing*

20euro

## 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

## LARGE PLATES

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

28.5euro

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

28.5euro

## 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

25euro

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

Le Cabanon-Viognier-Rhone Valley-France

13euro

Savian-Chardonnay-Venezia-Italy

12.50euro

## 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