



## SANDWICHES

Egg sandwich on brown bread <sup>(1A, 7)</sup>

Cucumber sandwich on sourdough <sup>(1A, 13)</sup>

Smoked mackerel pâté on rye bread <sup>(1D, 4, 8)</sup>

Deviled ham sandwich on sourdough <sup>(1A, 13)</sup>

Whiskey mousse and smoked salmon on brown bread <sup>(1A, 4, 8)</sup>

## FRESHLY BAKED TREATS

Homemade fruit and plain scones, clotted cream <sup>(1A, 4, 7)</sup>

## SWEET TREATS

Rum cocoa bomb <sup>(1A, 4, 7, 13)</sup>

Blueberry cheesecake <sup>(1A, 4)</sup>

Black Forest gateaux <sup>(1A, 4, 7, 13)</sup>

Carrot cake & Italian butter <sup>(1A, 4, 7)</sup>

Homemade Prosecco marshmallows <sup>(7)</sup>

Passion fruit mousse, crème patisserie <sup>(1A, 4, 7)</sup>

White chocolate fudge with caramel & raspberries <sup>(4)</sup>

€36.50 per person

€46.00 per person with a glass of Prosecco

€58.50 per person with a glass of Laurent Perrier Champagne



## COFFEE

Americano

Latte

Flat White

Cappuccino

Espresso

French Press

## TEA

Irish Breakfast

Green Tea

Peppermint

Earl Grey

Chamomile

Lemon and Elderflower

Rooibos and Blood Orange

Ginger and Lemongrass

Strawberry and Mango

### ALLERGENS

1 Gluten (A-Wheat, B- Spelt  
C-Khorasan, D-Rye, E-Barley  
F-Oats)

2 Peanuts

3 Nuts (A-Almonds, B-Hazelnuts,  
C-Cashews, D-Pecans, E-Brazil,  
F-Pistachio, G-Macadamia,  
H-Walnut)

4 Milk

5 Crustaceans (A-Crab, B- Lobster,  
C-Crayfish, D-Shrimp)

6 Mollusc

7 Eggs

8 Fish

9 Celery

10 Soya

11 Sesame Seeds

12 Mustard

13 Sulphur Dioxide and Sulphites

14 Lupin