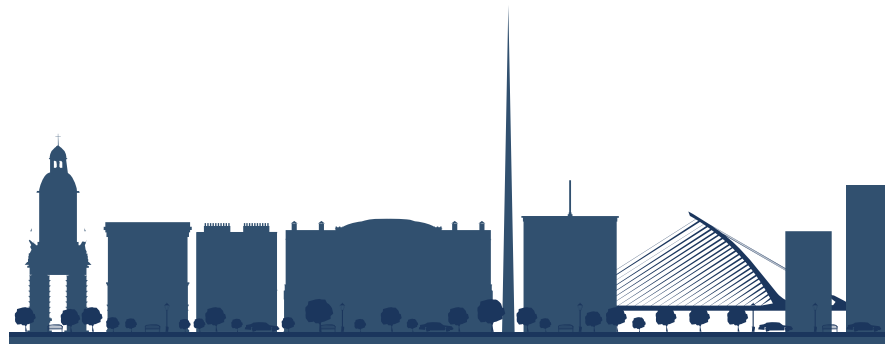


KITCHEN BISTRO



GOURMET FOOD PARLOUR



BREAKFAST & REFRESHMENTS MENU

Served daily from 10:00 - 12:00

Main Dishes

Smashed Avocado & Poached Eggs €14

Free range poached eggs, chilli smashed avocado, toasted sourdough [1.1,2,5,11]

Wild Mushrooms on Sourdough €13.5

Sautéed wild mushrooms, smashed avocado, sautéed greens, fresh herbs on sourdough

[1.1][VE] Add poached eggs +€2

Farmhouse Plate €15

Creamy free range scrambled eggs, Irish bacon, Clonakilty black & white pudding, pork sausages, onion & chive potato cake, relish, Bretzel granary toast [1.1,1.3,4,5,10,11]

Chorizo Hash €14

Free range poached eggs, spicy chorizo, crispy patatas, balsamic onions, Hollandaise sauce [1.1,4,5,8,12]

Porridge €7.5

Flahvans Irish Oats. oat milk, Irish honey, Chia seeds, cinnamon and fresh seasonal fruits [1.1,4][V]

Sweet Options & Pastries

Pancakes:

Crispy Bacon & Maple Syrup €14

[1.1,4,5]

Vanilla Mascarpone, Berry Compote &

Crushed Meringue €14

[1.1,4,5][V]

All Butter Croissant €4.5

[1.1,5]

Pain Au Chocolat €4.75

[1.1,5]

Almond Croissant €4.75

[1.1,2.1,5]

Freshly Baked Scones €4.75

[1.1,5]

Juices & Homemade Smoothies

Keelings Fresh Juices €4.5

Apple / Orange

Detox €6

Spinach, apple, lemon, coconut milk, fresh mint

Berry Nice €6

Mixed berries, banana, milk, honey [4]

Tropicana €6

Papaya, mango, pineapple, passionfruit, coconut milk

Cold Drinks

All About Kombucha €4.5

Ginger & Lemon Organic /

Raspberry

Minerals €3.5

Coke / Coke Zero / 7up /

7up Free / Club Orange

Wild Orchard Lemonades €4.5

Classic Lemon/ Pink Lemonade

Fior Uisce Water €2.75 / €5.5

Still or Sparkling

Hot Drinks

Espresso €3.2

Latte [4] €4

Chai Latte [4] €3.9

Americano €3.7

Flat White [4] €3.8

Hot Chocolate [4] €4.3

Cappuccino [4] €4

Mocha [4] €4

Irish Breakfast Tea €3.2

Decaf available on request

Tea Selection €3.5

Camomile / Peppermint /

Earl Grey / Green Tea /

Decaf

Add a Syrup 50c

Vanilla / Hazelnut [2.2] / Caramel

Alternative Milks 30c

Soy [8] / Almond [2.1] /

Oat Milk [1.4] / Coconut Milk [8]

Small Bites

Bruschetta €9

Heritage tomatoes, virgin olive oil and balsamic reduction [1.1,12][VE]

Ndjua Prawns €14

Tiger prawns pan-fried with ndjua, white wine, smoked paprika & olive oil. Served with focaccia [1.1,4,5,7.2]

Beef & Chorizo Meatballs €12

100% Irish Hereford beef, Spanish chorizo, fresh herbs, marinara sauce, parmesan & basil oil [1.1,4]

Pasta & Mains

Chicken & Chorizo Linguine €20

Sundried tomato & shallot prosecco cream, parmesan & rocket [1.1,4,12]

Wild Mushrooms Risotto €19

Sautéed wild mushrooms. creamy pesto, shaved parmesan and freshly cracked pepper [4,12][GF] [VE available]

Soups & Sandwiches

Red Lentil & Roasted Vine Tomato Soup €8

Pesto mascarpone & cream drizzle [1.1,4][V]

Focaccia €13

Macroom mozzarella, prosciutto, arugula, pesto aioli, balsamic reduction [1.1,4,12]

Goat Cheese Ciabatta €12

sundried tomato, rocket, red onion marmalade [1.1,4,12][V]

Salads

Super Food Salad €15

Quinoa, beetroot, butternut squash, pomegranate, mixed leaves, citrus dressing, toasted seeds [1.1,5,11][GF][VE]

Tuscan Chicken Salad €15

Garlic & herb roast chicken, rocket. red onion, vine tomatoes, pecorino shavings, croutons, Italian virgin olive dressing [1.1,12]

Sides

Parmesan & Truffle Fries €6.5

With rosemary salt [1.1, 4, 5]

Rustic Fries €5

With rosemary salt [1.1, 4, 5]

Artisan Breads €7.5

Herb and parmesan butter [1.1, 4, 5]

Patatas Bravas €7.5

Tomato sauce & aioli [1.1, 5]

Slow Braised Beef Ragu €20

Rigatoni pasta. red wine tomato sauce, roasted pearl onions, pecorino shavings [1.1,4,12]

Butternut & Mascarpone Gnocchi €17

Sundried tomato, rocket, pesto rosso [1.1,4,5]

Chicken Parmigiana €18

Lightly breaded chicken topped with marinara sauce and mozzarella cheese. Served with roast baby potatoes and tender-stem broccoli [1.1,4]

Fritto Misto €20

Panko king prawns, calamari, beer-battered haddock, Mirabella tartar sauce, Rosemary salt fries, Fresh lemon [1.1,4,5,6,7,2,9,3]



Aperitifs & Spritzers



Garibaldi [12] €11

Fluffy orange juice, Aperol (NA available)



Sparkling Solero [12] €11

Passionfruit, Giffard white chocolate, prosecco (NA available)



Tropical Highball [12] €11

Killahora Apple Ice Wine, pineapple
Valentia Island Vermouth, soda



GFP Spritz [12] €11

Giffard grapefruit, red ruby grapefruit juice, prosecco



Fresh Spritz of Bel Air [12] €11

Giffard elderflower, peppermint, lime, prosecco



Coole Swan Hardshake [1.1, 4, 5] €11

Frostie-infused Coole Swan Irish Cream, salted caramel, vanilla ice cream

Bubbles & Rosé

Champagne & Prosecco

Bollinger Special Cuvée, Champagne, France [12] €70 Half Bottle / €120 Bottle

Bollinger's style is for structure with racy minerality. The nose opens up with green apple, yeasts and elegant, creamy citrus fruits. The palate is well structured with citrus notes mingling with orchard fruits, and firm with impeccable acidity. Layers of flavour and refined texture, with a lingering finish.

Segura Viudas Brut Reserva Cava [12] €45 Bottle

The prime feature of Brut Reserva Segura Viudas is its elegant and persistent mousse. The aromas are of white fruits, citrus & tropical fruits and light floral notes. The palate is exquisite, complex, and full of flavour, with good acidity and notes of lime and pineapple. It is dry and long on the finish.

Santa Margherita Prosecco Frizzante, Veneta, Italy [12] €9 / €35

Its brilliant hue and inviting, faintly citrus-like aromas lead into a palate that is agreeably fresh and fruity. The light, elegant perlage freshens the palate and makes this wine excellent for pairing even with quite complex dishes.

Rosé

Marques de Caceres Excellens Rosé, Rioja, Spain [12] €9 / 35

The Marques de Caceres Excellens rose is an attractive, pale rosé colour with rose petals and refined notes of peaches on the nose. Silky-smooth and balanced in the mouth with delicate flavours of mature white peaches and pears. Its character comes through delicately on tasting with a touch of vivacity highlighting its freshness. Succulent with a nice finish.



White Wines

Opawa Sauvignon Blanc, Marlborough, New Zealand [12] €9 / €37

The palate is refreshing and intense, displaying crisp citrus notes and passionfruit flavours. This wine is well balanced and focused with crisp acidity and a long, juicy, mouth-watering finish.

De Paulo Pinot Grigio, Trieste, Italy [12] €8.5 / €33

Straw colour, this pinot grigio displays a long lasting fruity bouquet of green apples and pears with an underlying minerality.

Bottle only.

Morgan Bay Chardonnay, California USA [12] €33

This Chardonnay has a bright gold appearance with a fresh clean nose of lemon, pear and apple with hints of vanilla and cinnamon from its barrel ageing. On the palate we meet ripe pear with a slight creamy texture.

Cuatro Rayas Laseca Verdejo, Rueda, Spain [12] €32

Straw yellow with green hues, bright, fresh and balanced aromas, typical of the variety. Flavourful on the palate and very long.

Red Wines

Doppio Passo Primitivo, Salento Puglia, Italy [12] €7.5 / €32

A dense bouquet of black fruits such as cherries, blackberries and plums, complemented by inviting cocoa notes. Despite the gentle tannins, the palate has a clear structure and considerable depth.

Maison de La Villette Cabernet Sauvignon, France [12] €8.5 / €33

Elegant notes of liquorice, roasted coffee beans and dark chocolate melted with fruity aromas of black cherries and a spicy touch of cinnamon. Velvety tannins on the palate.

Catena Malbec, Vista Flores Mendoza, Argentina [12] €10 / €42

Elegantly structured showing ripe blackberry and blackcurrant fruit flavours and plenty of peppery spice, the finish has distinct chocolate notes and crisp, refreshing acidity.

Marques de Caceres Excellens Cuvée Especial Tempranillo, Rioja Spain [12] €9 / €34

Bouquet of ripe fruit and refined oak confirming its meticulous ageing in barrel. Excellens Crianza has an array of delicious flavours and tannins mingle together in perfect harmony resulting in a smooth and elegant Rioja.

Desserts

Affogato €9

Vanilla ice cream topped with a double shot of espresso [1,2,3,4,5,8,12]

Tiramisu €9

Layered coffee sponge with mascarpone cheese, dusted coco & chocolate [1,2,3,4,5,8,12]

Lemon Meringue €9

Zesty lemon curd with soft Italian meringue [1,2,3,4,5,8,12]

Chocolate Mousse Dome €9

Raspberry prosecco sorbet [1,2,3,4,5,8,12]

ALLERGEN KEY

1. GLUTEN (1.1 Wheat 1.2 Rye 1.3 Barley 1.4 Oats) 2. NUTS (2.1 Almonds 2.2 Hazelnuts 2.3 Walnuts 2.4 Cashews 2.5 Pecan Nuts 2.6 Brazil Nuts 2.7 Pistachio Nuts 2.8 Macadamia/Queensland nut) 3. PEANUTS 4. MILK 5. EGGS 6. FISH 7. CRUSTACEANS (7.1 Crab 7.2 Prawns 7.3 Lobsters 7.4 Crayfish) 8. SOYBEANS 9. MOLLUSCS (9.1 Mussels 9.2 Oysters 9.3 Squid 9.4 Snails) 10. MUSTARD 11. SESAME SEEDS 12. SULPHUR DIOXIDE & SULPHITES 13. LUPIN 14. CELERY

[GF] GLUTEN FREE • [V] VEGETARIAN • [VE] VEGAN

All precaution is taken while preparing food in our kitchens. Our kitchen is NOT a nut and gluten free environment

