



---

# MENU

---

SUGAR

## Pastries and Cakes

Ask Your Server for Scones, Toast, Pastries, Muffins

## Tea & Coffee

### Specialty Tea Selection

Pure peppermint & spearmint, pure rooibos (caffeine free), pure white tea with cranberry, pure camomile, pure sencha green tea, Irish breakfast, earl grey & decaf tea, ginger & lemon grass tea, elderflower & lemon €3.50

Americano €3.50

Espresso €3.20

Double Espresso €3.70

Caffè Latté (2) €3.70

Caffè Mocha(2) €4.00

Caramel Latté (2) €4.00

Cappuccino (2) €3.70

Hot Chocolate (2) €3.80

Irish Coffee (2) €7.90

Liqueur Coffee/Latté (2) €7.90

Extra shot of Espresso €0.50

## Soup

### Soup of the day

Served with homemade brown bread (2, 10) €6.50

### Seafood Chowder

Smoked haddock, crab meat & mussels, lemon & dill oil, served with homemade brown bread (2, 3, 9, 10) €9.00

## Salads

### Caesar Salad

Baby gem lettuce, Caesar dressing, focaccia croutons & parmesan cheese (2, 6, 9, 10) €10.50

With grilled chicken and pancetta €13.50

With poached salmon €14.00

### Goat's Cheese Salad

Flamed goat's cheese, baby leaves, beetroot and roasted walnuts, sundried tomato crostini, balsamic glaze (2, 4, 5, 10 wheat) (V) €12.50

## Sandwiches

### With a side of Crisps and choice of two fillings

\*Wholemeal or White (10) €7.00

\*Toasted (10) €7.50

\*Gluten free bread €8.00

\*Soft tortilla wrap (10) €9.50

\*Ciabatta (10, 8) €8.50

\*Sesame bagel (6, 10) €8.50

### Fillings

Beef, turkey, chicken, tuna mayo, egg mayo, cheddar cheese, cream cheese, mozzarella cheese, iceberg lettuce, tomato, cucumber, red onion €1.50



## Club Sandwich

Turkey, streaky bacon, egg mayonnaise, beef tomato, lettuce, served with rosemary fries (6, 2, 10)

€14.50

## Open Smoked Salmon Sandwich

Smoked salmon, homemade bread, capers; dill crème fraiche, baby leaf salad with a light dressing, served with rosemary fries (2, 6, 9, 10, 11)

€11.50

**Add poached egg**

€13.00

## 6 oz Sirloin Steak Sandwich

Roasted garlic aioli, onion marmalade, sundried tomato & rocket on toasted ciabatta, truffle oil served with rosemary fries (2, 10)

€20.00

## Hot Roast Sandwich of the day

Hot roast joint of the day, sage stuffing served on sourdough baguette, baby leaves & rosemary chips (2, 10, 11)

€13.50

## Thai Wrap

Wok fried beef or chicken strips, shredded vegetables & sweet chilli mayonnaise, served with rosemary fries (6, 8, 10)

€13.50

## Chicken Caesar Wrap

Grilled chicken, baby gem, pancetta, Caesar dressing, grated parmesan, served with fries (2, 5, 6, 7, 8, 10 wheat)

€12.50

## Desserts

### Vanilla Cheese Cake

Baked vanilla cheesecake, caramel sauce and double cream (1, 2, 6, 10 wheat)

€7.00

### Bramley Warm Apple Pie

With crème anglaise, pecan crumb & vanilla bean ice cream (1, 2, 4, 5, 6, 10)

€7.00

### Eton Mess Sundae

Strawberry & vanilla ice cream, crushed meringue, fresh strawberries, mango coulis, shortbread & chopped pecan nuts (1, 2, 4, 5, 6, 10)

€7.00

### Chocolate Pudding

Chocolate sauce, pecan crumb & vanilla bean ice cream (1, 2, 4, 6, 10 wheat)

€7.00

### Selection of Ice cream

With warm chocolate sauce (2, 6)

€7.00

### Homemade Cookies

With hot chocolate & marshmallows (2, 6, 10)

€7.00

### Fresh Fruit salad

With vanilla ice cream and strawberry coulis (2, 6)

€6.50

### Scone

€5.00

## Smoothies

Ask Your Server for flavours of the day

€4.10

## Juices

Chilled Orange / Pineapple / Cranberry / Apple Juice

€3.00



## White Wine

	Glass 175ml	Glass 250ml	Glass 750ml
<b>Spain Marques de Plata Sauvignon/Macebo</b> Sauvignon Blanc and Macebo; refreshing, clean and crisp, with a hint of tropical fruit (4)	€6.40	€9.00	€22.00
<b>France Cante Merle, Sauvignon/Chardonnay 2011 Vin de Pays</b> Grape: Sauvignon and Chardonnay; youthful and fresh, with crisp acidity, hints of gooseberry and green apple fruit (4)	€6.90	€9.45	€24.00
<b>Chile Camino del Rey, Sauvignon Blanc</b> Grape: Sauvignon Blanc; aromas of grapefruit, melon and gooseberries, crisp and refreshing with salivating tropical fruit (4)	€6.95	€9.65	€25.50
<b>Italy La Scala, Pinot Grigio</b> Grape: Pinot Grigio; delicate, fresh and elegantly fruity (4)	€7.20	€9.95	€29.00

## Red Wine

<b>Spain Marques de Plata Tempranillo/Cabernet Shiraz</b> Grape: Tempranillo, Cabernet and Syrah, juicy black fruit on the palate with a hint of vanilla (4)	€6.40	€9.00	€22.00
<b>France Cante Merle, Syrah/Grenach 2011 Vin de Pays</b> Grape: Syrah and Grenach; full of upfront ripe juicy berries, an abundance of damson, cherries and spicy bramble flavours	€6.90	€9.45	€24.00
<b>Chile Camino del Rey, Cabernet Sauvignon</b> Grape: Cabernet Sauvignon; aromas of plum, blackberry and hints of mint and pepper	€6.95	€9.65	€25.50
<b>Italy La Scala, Merlot</b> Grape: Merlot; vinous, fresh and slightly fruity	€7.20	€9.95	€29.00

## Rose, Sparkling Wine

<b>France Domaine de Pouzac</b> Fresh and inviting with aromas of cherry, raspberry, strawberries and cream	€8.95	€11.50	€33.50
<b>Italy Cante Merle, Syrah/Grenach 2011 Vin de Pays</b> Grape: Syrah and Grenach; full of juicy berries, an abundance of damson, cherries and spicy bramble flavours			€38.00
<b>Italy Terre Di Rai Prosecco Frizzante IGT</b> Grape: Glara. A bright straw yellow with greenish hints, aromas of golden apples and citrus fruit. Fresh and harmonious palate. Enjoy as an aperitif or with food.			€45.00
<b>France Mumm</b>			€85.00



### Tell us what you're allergic to

- |             |             |             |
|-------------|-------------|-------------|
| 1 Peanuts   | 2 Dairy     | 3 Shellfish |
| 4 Sulphites | 5 Tree nuts | 6 Eggs      |
| 7 Soy       | 8 Sesame    | 9 Fish      |
| 10 Gluten   | 11 Mustard  | 12 Celery   |
| 13 Molluscs | 14 Lupin    |             |

**(B) = Barley (W) = Wheaten**  
**And we will tell you what you can eat.**

All of our beef and lamb is 100% Irish. All our chicken & lamb is Halal certified. All our oil for frying is GM free pure rapeseed oil

Executive Head Chef: **Iulian Suci.**