



GOURMET FOOD PARLOUR

*Enjoy your
Easter!*

COCKTAILS

GFP SPRITZ €11

Gunpowder gin, grapefruit liqueur,
grapefruit juice, prosecco

APEROL SPRITZ €10

Aperol Liqueur, Prosecco, soda water

THE CRANBERRY €11.50

Gunpowder Gin, cranberry & rosemary
syrup, tonic water

THE SPICED ORANGE €11.50

Gunpowder Gin, Fire & 5ft Chili and Blood
Orange, ginger ale

RED

DOPPIO PASSO PRIMITIVO, SALENTO PUGLIA ITALY

€8 | €34

MAISON DE LA VILLETTE CABERNET SAUVIGNON, FRANCE

€8.5 | €34.5

CATENA MALBEC, VISTA FLORES MENDOZA ARGENTINA

€9.5 | €40

ROSÉ

Marques de Caceres Excellens Rosé

€9 | €35

WHITE

CUATRO RAYAS LASECA VERDEJO REUDO SPAIN

€8 | €32

DE PAULO PINOT GRIGIOT, TRIESTE ITALY

€8.5 | €33

OPAWA SAUVIGNON BLANC, MARLBOROUGH NEW ZEALAND

€9.5 | €38.5

BUBBLES

SANTA MARGHERITA FRIZZANTE ONDA DOC

€9 | €35



Easter

GOURMET FOOD PARLOUR

APERITIFS €12

CAMPARI SPRITZ

Campari, dry prosecco, soda water, orange peel

APEROL MIMOSA

Aperol, orange juice, prosecco

MANHATTAN SUNSET SOUR

Teelings Small Batch Irish Whiskey, Apricot Liquor, eggwhite, lemon juice, Primitivo Ripasso

TO SHARE

ROASTED RED PEPPER HUMMUS
ROAST CHILLI ALMONDS

€9
€6

CROSTINI OF ARTICHOKE & CHIVES
SELECTION OF BREADS & DIPS

€10
€7.5

2 COURSE €34 | 3 COURSE €38

STARTERS

BUTTERNUT SQUASH, CHILLI & COCONUT SOUP

Served with sourdough bread [VE][V]

LOUISIANA CHICKEN WINGS

Black & white sesame seeds, celery stick, blue cheese aioli

PRAWN COCKTAIL SALAD

Lime and Chilli-marinated tiger prawns, avocado, baby gem, red onion, cherry tomato, bloody Mary dressing

GOATS CHEESE SALAD

Candied Walnuts, beetroot, fig, red onion, rocket, balsamic dressing [V] [GF]

MAINS

SLOW ROASTED IRISH 'SLANEY VALLEY' LAMB

Parmesan & herb crust, creamy mash, garlic sautéed French beans, mint sauce, rosemary red wine jus

THAI RED CURRY

Butternut squash, red pepper & kale, steamed basmati rice [V][VE][GF]
Add Sautéed Prawns €4
Add Chicken €4

RICOTTA, SPINACH & BUTTERNUT SQUASH RIGATONI

Tomato basil cream, parmesan rocket [VE]
Add Prawns €4
Add Chicken €4

ROASTED CHICKEN SUPREME

Creamy smoked bacon & leek sauce, creamy mash, tender stem broccoli [GF]

DESSERT

LEMON MERINGUE TART

Lemon curd, Italian meringue, Lemon sorbet

OPERA CAKE

French dark chocolate mousse, praline crunch, Duchesse sponge, Chantilly cream

BAILEYS CHEESECAKE

Baileys infused cheesecake, fresh strawberry, milk chocolate sauce

LEMON SORBET

Served with fresh raspberry and raspberry sugar dust [VE]



GOURMET FOOD PARLOUR

Allergen Card

COCKTAILS

GFP SPRITZ €11

[12]

APEROL SPRITZ €10

[12]

THE CRANBERRY €11.50

[12]

THE SPICED ORANGE €11.50

[12]

RED

**DOPPIO PASSO PRIMITIVO, SALENTO
PUGLIA ITALY**

[12]

**MAISON DE LA VILLETTE CABERNET
SAUVIGNON, FRANCE**

[12]

**CATENA MALBEC, VISTA FLORES
MENDOZA ARGENTINA**

[12]

ROSÉ

Marques de Caceres Excellens Rosé

[12]

WHITE

**CUATRO RAYAS LASECA VERDEJO
REUDO SPAIN**

[12]

DE PAULO PINOT GRIGIOT, TRIESTE ITALY

[12]

**OPAWA SAUVIGNON BLANC,
MARLBOROUGH NEW ZEALAND**

[12]

BUBBLES

SANTA MARGHERITA FRIZZANTE ONDA DOC

[12]



Easter

GOURMET FOOD PARLOUR

APERITIFS

CAMPARI SPRITZ
[1,2]

APEROL MIMOSA
[1,2]

MANHATTAN SUNSET SOUR
[1,1,5,12]

TO SHARE

ROASTED RED PEPPER HUMMUS
[1,1]

ROAST CHILLI ALMONDS
[2,1]

SELECTION OF BREADS & DIPS
[1,1,4,11]

CROSTINI OF ARTICHOKE & CHIVES
[1,1,4]

2 COURSE €34 | 3 COURSE €38

STARTERS

**BUTTERNUT SQUASH, CHILLI
& COCONUT SOUP**
[1,1] [VE][M]

LOUISIANA CHICKEN WINGS
[1,1,4,5,8,11,12,14]

PRAWN COCKTAIL SALAD
[4,5, 7.2, 10]

GOATS CHEESE SALAD
[M] [GF] [2,3,4,12]

MAINS

SLOW ROASTED IRISH 'SLANEY VALLEY' LAMB
[4,8,10,12,14]

THAI RED CURRY
[M][VE][GF] [8,14,15]
Add Sautéed Prawns **€4**
Add Chicken **€4**

**RICOTTA, SPINACH & BUTTERNUT SQUASH
RIGATONI**
[VE][1,1,4,5,12]
Add Prawns **€4**
Add Chicken **€4**

ROASTED CHICKEN SUPREME
[4,12] [GF]

DESSERT

LEMON MERINGUE TART
[1,1,1,4,5]

BAILEYS CHEESECAKE
[1,1,4,5]

OPERA CAKE
[1,1, 2.1,2.1,2.3,2.4, 4,5]

LEMON SORBET
[VE]

ALLERGEN KEY

THE ABOVE MENU CONTAINS ALLERGENS, AS INDICATED IN THE KEY BELOW.

1. CONTAINS GLUTEN (1.1 Wheat 1.2 Rye 1.3 Barley 1.4 Oats) | 2. CONTAINS 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. CONTAINS PEANUTS | 4. CONTAINS MILK | 5. CONTAINS EGGS | 6. CONTAINS FISH | 7. CONTAINS CRUSTACEANS (7.1 Crab 7.2 Prawns 7.3 Lobsters 7.4 Crayfish) | 8. CONTAINS SOYBEANS | 9. CONTAINS MOLLUSCS (9.1 Mussels 9.2 Oysters 9.3 Squid 9.4 Snails) | 10. CONTAINS MUSTARD | 11. CONTAINS SESAME SEEDS | 12. CONTAINS SULPHUR DIOXIDE & SULPHITES | 13. CONTAINS LUPIN | 14. CONTAINS CELERY
[GF] GLUTEN FREE • [V] VEGETARIAN • [VE] VEGAN

Customers: All products & ingredients are stored, prepared, and handled in an environment where food allergens are used. We have implemented controls & procedures through our HACCP System to reduce the risk of cross-contamination, but we cannot guarantee the absence of allergen ingredient transfer. We have screened the ingredients in our dishes for the direct allergens they contain.