

Treats

Classic Treats

Classic Croissant [1.1,4,5]	€4.5
Almond Croissant [1.1,2.2,4,5]	€4.75
Pain au Chocolat [1.1,4,5]	€4.75
Scone Selection [1.1,2,4,5]	€4.75

Sweet Favourites

Raspberry & Yogurt Granola Bar [1.1,2,4]	€3.5
Chunky Monkey Protein Granola Bar [1.1,3,4,8]	€3.5
Cookie Bar - Double Chocolate [1.1,2,4,5]	€4
Cookie Bar - Hazelnut & Chocolate [1.1,2.2,4,5,8]	€4.5
Homemade Cookies [1.1,2,4,5,8]	€4
Lemon & Chia Seeds Muffin [1.1,2,4,5,8]	€4.5
Double Chocolate Muffin [1.1,2,4,5,8]	€4.5
Blueberry Loaded Muffin [1.1,2,4,5]	€4.5
Banoffee Muffin [1.1,2,4,5]	€4.5
Lemon Drizzle Cake [1.1,4,5]	€6.5
Carrot & Walnut Cake [GF] [2.3,4,5]	€6.5
Warm Chocolate Brownie	€7
served warm with vanilla bean ice cream [1.1,2,4,5,8]	
Deep Filled Apple Pie	€8
served warm with vanilla bean ice cream [1.1, 4, 5]	
Mini Macaroons [2,5,8,11]	two for €3

Patisserie

Lemon Meringue Tart [1.1,4,5]	€8
Fresh Fruit Custard Tart [1.1,4,5]	€8
Toblerone Cheesecake [1.1,2,4,8]	€8
Pear & Almond Tart [1.1,2.1,4,5]	€9
Banoffee Tart [1.1,4,5,8]	€9
Tiramisu [1.1,4,5,8]	€9

Gateaux

Salted Caramel & Chocolate [1.1,4,5]	€7.5
Raspberry & White Chocolate [1.1,1.3,2,3,4,5,11,12]	€7.5

CORNER CAFE

GOURMET FOOD PARLOUR

Hot Drinks

Espresso	€3.2
Americano	€3.7
Cappuccino [4]	€4
Latte [4]	€4
Flat White [4]	€3.8
Mocha [4]	€4
Chai Latte [4]	€3.9
Hot Chocolate [4]	€4.3
Irish Breakfast Tea	€3.2
Organic Tea Selection	€3.5
Camomile / Peppermint /Earl Grey	
Green Tea / Decaf	

Parlour House Blend coffee used, supplied and blended in Ireland by Findlaters

Cold Drinks

Homemade Smoothies	
Detox	€6
Spinach, apple, lemon, coconut milk, fresh mint	
Berry Nice	€6
Mixed berries, banana, milk, honey [4]	
Tropical	€6
Papaya, pineapple, mango, kiwi, coconut	
Keelings Fresh Juices	€4.5
Apple/Orange	
Wild Orchard Lemonades	€4.5
Cloudy / Pink Lemonade	
All About Kombucha	€4.5
Ginger & Lemon Organic / Raspberry	
Minerals	€3.5
Coke / Coke Zero / 7up /7up Free / Club Orange	
Fior Uisce Water	€2.75 / €5.5
Still or Sparkling	

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