CORNER CAFE
X
GOURMET
FOOD PARLOUR

Treats

Classic Treats

Classic Croissant [1.1, 4, 5]	€3.85
Almond Croissant [1.1, 2.1, 4, 5]	€4.75
Pain aux Raisins [1.1, 4, 5]	€4.75
Cinnamon Roll [1.1, 4, 5]	€4.75
Scone Selection [1.1, 4, 5]	€4.75

Sweet Favourites

Muffin Selection [1.1, 4, 5] Ask your server for today's selection	€4.50
Cupcake Selection [1.1, 4, 5] Ask your server for today's selection	€3.50
Dressed Chocolate Chip Cookies [1.1, 4, 5, 8]	€4.00
GFP Rocky Road [1.1, 4, 5, 8]	€4.50

Patisserie

Pear and Almond Tart [1.1, 2.1, 4, 5, 8]	€7.50
Berry and Frangipane Bakewell [1.1, 2.1, 4, 5, 8]	€7.50
Cheesecake of the Day [1.1, 4, 5, 8] Ask your server for today's flavour	€7.50
Rustic Apple Pie [1.1, 2.3, 4, 5, 8] Served with whipped cream	€7.50
Carrot and Walnut Cake [2.3, 4, 5] [GF]	€7.50

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Hot Drinks

Espresso	€3.50
Americano	€4.10
Cappuccino [4]	€4.75
Latte [4]	€4.75
Flat White [4]	€4.50
Mocha [4]	€4.75
Chai Latte [4]	€4.60
Hot Chocolate [4]	€4.40
Irish Breakfast Tea	€3.85
Organic Tea Selection Chamomile / Peppermint / Earl Grey Green Tea / Decaf	€4.00
Alternative Milks Soy [8] / Almond [2.1] / Oat [1.4] / Coconut [8]	€0.50
Add a macaron	€1.00

Our Parlour House Blend coffee is supplied and blended in Ireland by Findlaters

Cold Drinks

Homemade Smoothies	
Berry Nice Mixed berries, banana, milk, honey [4]	€7.00
Tropical Papaya, pineapple, mango, kiwi, coconut [8]	€7.00
Keelings Fresh Juices Apple / Orange	€4.50
Homemade Lemonades Ask your server	€8.00
All About Kombucha Organic Ginger & Lemon / Raspberry	€6.00
Minerals Coke / Coke Zero / 7UP / 7UP Free / Club Orange	€3.85
Fior Uisce Water Still or Sparkling	€2.75 / €5.50

---------- 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 products and ingredients are stored, prepared, and handled in an environment where food allergens are used. We have implemented controls and 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.