



FOR SHARING

Food by Gourmet Food Parlour

HOT PLATTERS

The Crowd Pleaser - 18pp

Beef slider, Dubliner cheddar, garlic aioli, brioche bun
Grilled halloumi, roast red pepper aioli slider
Salt & pepper calamari, chipotle aioli
Louisiana chicken wings, blue cheese dip
Rustic fries, garlic aioli
Waffle fries, chipotle aioli
Sweet potato fries, citrus aioli

Vegan - 15pp

Raisin & turmeric falafel bites, roast beet hummus
Vine tomato bruschetta
Spicy Louisiana cauliflower bites
Tofu pesto lollipop
Rustic fries
Waffle fries
Sweet potato fries

COLD BOARDS

Charcuterie Board

Cured meats & cheeses, selection of dips, caper berries, rustic breads **18**

Mezze Plate

Feta, olives, falafel, sundried tomatoes, selection of dips, rustic breads **13**

COFFEES

Espresso **2.5** Double espresso **2.75** Americano **2.7** Cappuccino **2.9** Macchiato **2.5** Latte **2.85** Flat White **2.5** Mocha **3** Hot chocolate **3**

TEAS

Irish Breakfast Tea **2.5** Earl Grey **3.5** Yunnan **3.5** Gunpowder & Mango **3.5** Ginger & Lemongrass **3.5** Camomile **3.5**
Wild Berry **3.5** Rooibos & Caramel **3.5** Peppermint **3.5** Liquorice **3.5** Ceylon BBlack (Decaf) **3.5**

All precaution is taken preparing food, however, our kitchen is not a nut or gluten-free environment. Allergen menu and supplier list available, please just ask your server. All our beef is of Irish origin and is traceable.

[VE] Vegan | [GF] Gluten free