

FAITHLEGG

EST.



1783

THE AYLWARD
LOUNGE

Our Menu

Our menus are carefully curated by Executive Chef Jenny Flynn using the best of local produce when it is in season and at its finest.

Our Suppliers

Dunphy's Farm

Comeragh Mountain Lamb

Ardcavan Dexter Beef

Meadowfield Goats Cheese

Roaring Water Bay Seafood

Kilmore Quay Seafood

Skeaghanore Duck

Glenilen Butter

Velvet Cloud Cheese

Knockanore Cheese

Barefoot Farm

Doon Castle Oysters

Trá Teas

Coffee House Lane

Starters

Seafood Chowder with Fennel Potato
in a Tomato Cream ~ €14

(9, 12, 4, 14 clams)

Crispy Comeragh Lamb with Harissa
& Whipped Crème Fraiche ~ €14

(12, 7, 9, 10)

Warm Smoked Salmon Bake Treacle Bread ~ €16

(7, 3, 1 wheat) can be made gf

Skeaghanore Duck Terrine Earl Grey Tea
& Juniper Jelly ~ €16

(9, 7)

Oysters Drizzled with Red Wine Vinegar,
Shallot & Butternut Squash ~ €21

(14, 12)

Bresaola Della Valtellina Truffle Celeriac
& Rye Crumb ~ €16

(7, 9, 8 hazelnut, 10, 12, 1 rye) can be made gf

Cream of Roast Butternut Squash Soup
with Toasted Seeds & Black Garlic Cream ~ €9

(7, 9, 12)

Chargrilled Marinated Chicken Salad, Barefoot Farm
Leaves, Pickled Carrot Relish & Beetroot ~ €16

(12, 7, 9, 10, 1)

Mains

Dry Aged Irish 8oz Striploin Steak, with Shallots
& a Green Peppercorn Sauce ~ €36

(12, 7, 9, 10, 1 wheat) can be made gf

Fish off the Hook ~ €26

(7, 12, 4, 9)

Twice Cooked Irish Pork Belly with Potato Gnocchi Pan
Fried in Brown Butter Garlic Sauce ~ €24

(12, 7, 9, 10, 1 wheat)

Comeragh Mountain Lamb Pie & Smoked Knockanore
Cheese Sticky Braised Red Cabbage ~ €25

(7, 9, 10, 12)

Seafood Crumble, Local Seafood Baked with
Fennel Cream, Herb & Crumble Topping ~ €23

(1 wheat, 9, 10, 12, 4)

Nutloaf with a Spiced Peanut Rayu ~ €21

(12, 9, 10, 8 walnuts, hazelnut & peanut, 1 oats & wheat)

Maple & Bourbon Chicken Supreme on a Leek
& Potato Rosti with Hunter Chicken Sauce ~ €25

(9, 10, 7, 3, 12)

Glazed Beef Cheek with Roast Beetroot
& Gratin Potatoes ~ €28

(7, 12, 9, 10)

Sides ~ €5

Dunphy's Chips

House Salad

Vegetables of the Day

Roast Squash with Mixed Seeds & Meadowfield Goats Cheese

Desserts

Cheese Selection with Quince Paste and Grapes ~ €15

(7, 9)

Hazelnut and Muldoon's Parfait with Feuilletine Crisp ~ €11

(1 wheat, 3, 7, 12)

Crème Brûlée, Cherry Compote and Biscotti ~ €10

(7, 3, 1 wheat, 8 pistachio and almond)

Regina's Signature Apple Tart with Vanilla Pod
Ice Cream and Crème Anglaise ~ €10

(1 wheat, 3, 7, 12)

Wild Berry and Vanilla Mille-Feuille ~ €10

(3, 7, 8 almond and hazelnut)

Allergen Information

Please note the numbers attached to menu items are the allergens present in this dish. If you have any dietary or allergen requirements, please inform your server and we will do our best to accommodate you.

1 - Cereal Containing Gluten, 2 - Crustaceans, 3 - Eggs, 4 - Fish,
5 - Peanuts, 6 - Soya Bean, 7 - Milk, 8 - Nuts, 9 - Celery,
10 - Mustard, 11 - Sesame Seeds, 12 - Sulphites,
13 - Lupin, 14 - Molluscs

Digestifs

Irish Coffee ~ €9.50 (7)

Baileys Coffee ~ €9.50 (7)

French Coffee ~ €9.50 (7, 12)

Calypso Coffee ~ €9.50 (7)

Hot Whiskey ~ €8.00

Hot Port ~ €8.00 (12)

Whisky & Port

Waterford Whisky Cuvee ~ €25

Waterford Whisky Gaia Organic ~ €13

Waterford Whisky Biodynamic ~ €14

Dows Nirvana ~ €9.00

Cockburn LBV ~ €7.50

Sandeman 3* ~ €6.50

After Dinner Cocktails

The 1783 ~ €14

Sazerac Rye Bourbon, Martini Extra dry, Campari & Faithlegg Blas na hÉireann award winning Seville Orange and Muldoons Marmalade.

Olivia's Garden ~ €14

Dingle Vodka, fresh lemon juice, Faithlegg raspberry & elderflower jam, topped with Poachers Citrus Tonic

Jakes Apple Pie ~ €14

Velvet Cap whiskey, Clashganny Farms organic apple juice, fresh lemon juice & cinnamon sugar

Old Fashioned ~ €14

Buffalo Trace Bourbon, sugar syrup, orange bitters & Angostura Bitters

Bramble ~ €14

Faithlegg Gin, fresh lemon juice, sugar syrup & Crème De Cassis

Whiskey Sour ~ €14

Buffalo Trace Bourbon, Fee Brothers foam, sugar syrup, fresh lemon juice & Angostura Bitters

Espresso Martini ~ €16

Blackwater vanilla vodka, Kahlua coffee liqueur & fresh ground espresso from Coffee House Lane

Elderflower and Cucumber Collins ~ €14

Thin Gin, fresh lemon juice, fresh cucumber, elderflower cordial & sparkling water top up

Passion Fruit Martini ~ €16

Blackwater vanilla vodka, passion fruit puree, passoa liqueur, fresh lemon juice, fresh pineapple juice, Prosecco shot on the side

