



A Refreshing Essence Of The Season To Cleanse Your Palate

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Morning Bake Of Buttermilk & Fruit Scones
Served with fresh cream and a selection of homemade preserves

(1 wheat, 3, 7)

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Roast Chicken In Pesto Mayo On Spinach Bread
Cucumber & Red Pepper On Malt Bread
Spiced Egg & Crispy Onion Mayonnaise In A Mini Navette
Smoked Salmon With Crème Fraiche On Homemade Brown Bread
Honey Roasted Ham With Wholegrain Mustard & Cheddar Cheese

(1 wheat, 3, 4, 7, 8 possible traces of walnut and almond, 10)

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Mango & Passion Fruit Pannacotta
Almond Macaroon
Double Chocolate And Caramel Ganache Cake
Praline Choux With Fruit Crackling

Lemon & Strawberry Meringue
(1 wheat, 3, 5, 7, 8 possible traces of walnut and almond)

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Cake Selection
Fresh cakes made in house daily





**Traditional
Afternoon Tea
€35pp**

**Bubbles
Afternoon Tea
€45pp**

**Gin & Tonic
Afternoon Tea
€45pp**

Selection Of Organic Herbal Teas

Our Herbal Teas are sourced from local company Trá Teas who lovingly hand blend their range of loose leaf artisanal teas in Dunhill, Co. Waterford.

Options include:

Chinese Sencha

Herbal Infusion

Peppermint

Earl Grey

Irish Breakfast

Fruity Blood Orange



Coffees

Our coffee bean is hand roasted by Coffee House Lane in Waterford; it is a mix of Colombian & Brazil Arabica bean.

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 - Cereals 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.

