

FAITHLEGG



**CASUAL  
DINING MENU**

Served 12.30pm to 9.00pm daily

## SOMETHING LIGHT TO START

### Cream of Soup of the Day ~ €7.50

With homemade brown bread  
(1 wheat, 9, 3)

### Hot Tempura Prawns ~ €14.90

Kimchi mayonnaise and sumac pickled daikon salad  
(2, 12, 9, 10)

### Aylward Falafel Salad ~ €12

Barefoot organic salad, roasted walnut, butternut squash,  
pomegranate seeds ginger and garlic vinaigrette  
(8 hazelnut, 12, 10) (vegan)

### Potted Chicken and Tarragon Terrine ~ €13

Homemade beetroot, oat and goats cheese bread  
(1 wheat, 3, 7)

### Smoked Haddock and Mussel Chowder ~ €11.50

Leek and potato cream  
(1 Wheat, 4, 7, 9, 12)

### Puff Pastry Tartlet with Pulled Pork ~ €12.50

Pickled apple and salad  
(1 Wheat, 7, 9, 11)

## SIGNATURE SANDWICHES

### Ardcavan Dexter Beef ~ €15

The ultimate toastie of braised beef, caramelized onions and  
local cheddar served with hand cut chips  
(1 wheat, 7, 9, 10, 12)

### Slow Roast Rogan Josh Lamb Wrap ~ €14.50

Spiced lamb, red cabbage slaw, spicy jalapeno salsa minted yogurt  
and pickled apple and hand cut chips  
(1 wheat, 3, 7, 12)

### Beech Smoked Salmon ~ €13.50

Caramelised brown bread crumb, dill and lemon crème fraiche  
and a shallot and golden raisin dressing  
(7, 12, 9, 4)

## ON THE SIDE

### Hand Cut Chips ~ €4.50

Barefoot Salad with  
house dressing ~ €4.50

Duck fat Roast potatoes with  
garden rosemary ~ €4.50

Green beans, garden peas  
and feta cheese ~ €5

## BAR SNACKS

Homemade Caper  
Shortbreads ~ €5.00  
With our Kalamata Olive Tapenade  
(1 Wheat, 3, 12)

Smoked Almonds ~ €4.00  
(8 Almonds)

Spiced onion bhajis ~ €5  
Wild garlic aioli (1 gluten, 3, 12)

We use only the finest locally produced ingredients, including fish from both Kilmore Quay & off the coast of Dunmore East, rare breed beef from Michael Gainfort's farm, smoked meats, & cheeses from knockanore & gubeen smokehouse in west cork, ice cream from Baldwins 70% dark chocolate from coco atelier, breads from seagull bakery & our pastry chef. We pick our herbs from our own Kitchen Herb Garden & the vegetables are sourced from local producers mooncoin beetroot Eoghan Dunphy.

# THE MAIN EVENT

## Irish Beef Burger ~ €19

Caramelised onions, cheddar, tomato and salad in a sourdough sesame bun with Korean and apple BBQ sauce  
(1 Wheat, 3, 7, 9, 10, 11)

## Twice Cooked Pork Belly ~ €21

Smoked whipped mash potatoes, apple compote, green beans and tender stem broccoli  
(7, 9, 10, 12)

## Orecchiette Seafood Pasta ~ €18

Roast red pepper and tomato sauce with a selection of Dunmore East fresh and smoked seafood  
(1 gluten, 3, 4, 9, 12)

## Fish n Chips ~ €19

Dill and Viking Cider battered haddock, crushed minted peas, garden salad and hand cut chips  
(1 Wheat, 4,7, 9, 10)

## Peruvian Chicken With Aji Salsa ~ €18

Chargrilled chicken, garden salad and sweet potato fries  
(1 wheat, 6, 7, 12)

## 10oz Dry Aged Striploin Steak ~ €34

Creamed tender stem broccoli, braised shallot, onion rings and confit cherry tomatoes with green peppercorn sauce  
(1 wheat, 7, 9, 12)

## Traditional Madras Curry ~ €19

Indian curry chicken in a red chilli, coriander, ginger and garam masala sauce with a traditional garnish  
(1 Wheat, 5, 6, 9)

## Grilled Irish Halloumi Style Burger ~ €17

In a Waterford Blaa, with muhammara, tomato, seasonal leaves, and hand cut chips.  
(1 wheat, 12, 6, 9, 11) (Vegan Option)

# A SWEET TREAT

## Creme Brulee ~ €9

Ginger rhubarb and grenadine compote  
candied ginger and sable biscuit  
(1 wheat, 3,7)

## Dark Chocolate Pudding ~ €10

Muldoon's and chocolate sauce with vanilla pod ice cream  
(7, 3)

## Artisan Cheeseboard ~ €15

(1 Wheat, 7, 9)

## Selection of Ice Cream & Sorbet in a Wafer Basket ~ €8

(1 Wheat, 3, 7)

## Baked Vanilla Cheesecake ~ €10

Burnt orange and Cointreau syrup with blood orange sorbet  
(1 Wheat, 3, 7, 5, 8, 12)

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



