

FAITHLEGG



AYLWARD LOUNGE

Bar Menu

When the Norman King, Henry II, arrived in what was claimed to be 600 ships to Waterford Harbour in October 1171 one of the merchants who donated ships to the flotilla was named Aylward. He was handsomely rewarded with the granting of almost 7000 acres of land in east Waterford, centred in Faithlegg.

AFTERNOON TEA

Served from 1pm to 5pm Daily

Morning Bake Fruit Scones

served with fresh cream and a selection of homemade preserves

1(wheat), 3, 7

Platter of Freshly Prepared Finger Sandwiches

Cucumber & Knockanore cheddar

Spiced egg & red onion mayonnaise
on a brioche bun

Open Flanagan's smoked salmon on
homemade brown bread

Honey roasted ham with wholegrain mustard

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

Sweet Taste of Faithlegg

A selection of miniature pastries and cakes

1(wheat),3, 5, 7, 8(possible traces of walnut and almond)

Traditional Afternoon Tea €28pp

Why not treat yourself and upgrade your
afternoon tea to enjoy

G &T Afternoon Tea €38pp

Gunpowder or Blackwater Gin, premium mixer and fresh fruit garnish

or

Bubbles Afternoon Tea €38pp

A glass of Prosecco Frizzante

Children's Afternoon Tea €14.50 per child

BEST IN SEASON

Beetroot & Cottage Cheese Salad | 7, 8(walnut), 12 €9.00

Salad of pickled carrots, Mooncoin beetroot and Deise honeyed Killowen cottage cheese with toasted hazelnuts and mixed leaves

Best enjoyed with a glass or bottle! of Walnut Block, Marlborough Sauvignon Blanc

Rings Farm Free Range Chicken Supreme | 7, 9, 12 €17.50

With smoked bacon and pea risotto with wild garlic oil, pickled Seville oranges and Saba jus

Best enjoyed with a pint of Faithlegg's Icehouse Lager or a glass of Montepulciano D'Abbruzzo

White Chocolate Mousse with Rhubarb Compote €8.00

1(wheat), 7, 8(almonds)(hazelnuts)

with Flahavan's oats and nut granola

Chef Jenny Flynn has selected our best in season menu from the finest local and artisan producers including; Killowen Farm Wexford, Rings Farm Co. Kilkenny, Flahavan's Co. Waterford and Murphy Family Farm, Co Kilkenny

STARTERS

Dunmore East Seafood Chowder | 4, 7, 9, 12 €10.50

Fresh and smoked seafood in a tomato and cream based sauce
with smoked bacon lardons

Soup of the Day | 7, 9, 12 €7.00

With homemade brown soda bread | **1(wheat)** or gluten free bread

Walsh's of Ballyhack, Artisan Beach Smoked Salmon | 4, 12 €9.90

With a warm vinaigrette of golden raisins, shallots and white wine vinegar

Faithlegg Country House Terrine | 1(wheat), 3, 7 €11.50

Chicken liver, port and apricot terrine with a fig and date jam and sourdough bread

Crispy Prawns Tempura | 1(wheat), 2, 3 €12.50

Tiger prawns served with garlic and saffron aioli

Falafel Spring Salad (Vegan) | 8(walnuts), 12 €10.50

Smoked almonds, homemade onion marmalade, apple,
golden raisins and a fennel dressing

Chargrilled Chicken Caesar Salad | 1(wheat), 3, 4, 7 €9.50

Irish chicken, dressed baby gem lettuce, sundried tomatoes,
toasted sourdough crotons, bacon, free range egg and shaved
Grana Padano. **(Main course €16.50)**

Irish Pork and Apple, Puff Pastry Fraint | 1(wheat), 7, 9, 12 €11.00

Marinated slow cooked pork with pickled apple and red wine syrup
“inspired by the famous Faithlegg pig Lionhead”

MAIN COURSES

Aylward Lounge Fish and Chips | 1(wheat), 4, 7, 12 €18.90

Fresh haddock in a tempura style batter with crushed garden peas, tartare sauce and hand cut chips

Twice Cooked Lamb Shank | 7, 12 €17.50

Irish spring Lamb with minted baby potatoes, a pea, rosemary & broad bean fricassee and butter roasted carrots and parsnips

Faithlegg Steak Burger | 1(wheat), 7, 8(walnuts, hazelnuts), 9, 12 €17.90

Flame grilled 8oz Irish ground steak burger with our home-made bacon jam, melted Wexford cheddar and baby gem lettuce in a sourdough bun topped with fresh gherkin served with hand cut chips

Spicy Red Chicken Curry | 6, 7, 9, 11 €17.90

Shallot chilli and galangal-based curry with chopped coriander, chickpeas, rooster potatoes served with long grain and wild rice, poppadum and mint raita

Chargrilled 10oz Steak | 1(wheat), 7, 12 €26.00

Served with crispy onion rings, slow roasted tomato, peppercorn sauce and buttered broccoli and hand cut chips

Fish off the Hook!! | 4, 7, 12 €18.50

Fresh fish of the day from Hook Head, served with seasonal vegetables & potatoes

Spicy Chickpea and Sweet Potato Curry (Vegan) | 1(wheat), 6, 9 €15.50

Coconut milk based curry with spinach, poppadum rice and pickled vegetables

Duck Leg Confit | 1(wheat), 3, 4, 6, 9, 11, 12 €16.50

On a stir-fry of noodles with chargrilled peppers, spring onion, coriander, soy sauce and a hoisin glaze

Aubergine Linguine (V) | 1(wheat), 7, 9, 12 €15.00

Grilled aubergine with a black olive and sundried tomato tapenade cream sauce topped with Grana Padano shavings

FAITHLEGG'S SIGNATURE SANDWICHES

Faithlegg Club Sandwich €15.00

1(wheat), 3, 7, 8(walnuts, hazelnuts, almonds), 9, 10, 12

Chargrilled chicken breast, O' Herlihy's back bacon, spiced egg, lettuce, tomato, homemade mayonnaise and hand cut chips

John Roberts Sourdough Toastie €13.50

1(wheat), 7, 8(walnuts, hazelnuts, almonds)

Toasted sourdough bread with mustard glazed ham, cheddar cheese and our homemade bacon jam with hand cut chips and garden salad

Traditional Sandwich €8.50

1(wheat), 3, 7, 8(walnuts, hazelnuts, almonds), 9, 10

Please choose from the following options | honey glazed ham | roast chicken breast | curried egg mayonnaise | mature cheddar cheese

Spiced Ras el Hanout Chicken Wrap €12.00

1(wheat), 8(almonds), 7, 12

Chicken 12hr marinated in Ras el Hanout spices and yoghurt, peach and habanero chutney with sweet potato fries

Faithlegg Open Brown Bread Sandwich €11.00

1(wheat), 7, 12

Avocado, beetroot hummus, St. kevin's brie and mixed leaves with balsamic dressing, served on our homemade brown soda bread

Sides €4.00

Hand Cut Chips | 1

Sweet Potato Fries | 1

Seasonal Vegetables

Blue Cheese and Thyme Potatoes | 7

Truffle Fries with Rocket and Parmesan | 1, 7

Gluten Free Chips available on request

DESSERTS

Vanilla Crème Brulee | 1(wheat), 3, 7 €8.00

Served with shortbread biscuits

Homemade Apple and cinnamon crumble €8.00

1(wheat), 3, 7, 8(almonds, hazelnuts)

Vanilla pod ice cream and crème anglaise

Dark Chocolate & Cherry Baked Alaska | 1(wheat), 7, 9, 12 €8.00

Griottines cherries with Muldoon's whiskey sauce

Pear and Aniseed Tart | 1(wheat), 6, 7, 8(walnuts) €8.00

With a walnut frangipane and Baldwins caramel ice cream

Artisan Cheeseboard | 1(wheat), 7 €13.00

Irish farmhouse cheese served in their prime, with crackers and fruit

OUR SUPPLIERS

We only use the finest locally sourced produce including fish from both Walsh's smoke house in Ballyhack & Flanagan's Fishmonger and herbs from our own kitchen garden.

We use vegetables sourced from local producers Eoin Dunphy and Gerry Walsh.

We use Tramore based Seagull Bakery for our fresh breads. We also work closely with Dawn Meats who specially select our beef from farmers throughout Munster.

Our lamb is from William Drohan of Comeragh Mountain Lamb.

ALLERGEN INFORMATION

We are an allergen aware business and the following is a list of major allergens, which some guests may seek to avoid. Please note the numbers attached to the allergen. If you have any dietary or allergen requirements, please inform your server and we will endeavour to accommodate you.

- 1 - Cereals containing gluten,
- 2 - Crustaceans,
- 3 - Eggs, 4 - Fish, 5 - Peanuts,
- 6 - Soybeans, 7 - Milk
- 8 - Nuts, 9 - Celery, 10 - Mustard,
- 11 - Sesame seeds, 12 - Sulphur dioxide and sulphites,
- 13 - Lupin, 14 - Molluscs