

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 €24pp

Why not treat yourself and upgrade your
afternoon tea to enjoy

G &T Afternoon Tea €34pp

Gunpowder or Blackwater Gin, premium mixer and fresh fruit garnish

or

Bubbles Afternoon Tea €34pp

A glass of Prosecco Frizzante

Children's Afternoon Tea €12 per child

BEST IN SEASON

Wexford Mushroom Fricassee | 1(wheat), 7, 8(walnut), 12 €9.00

Garlic fried wild mushrooms with Cashel Blue cheese, candied walnuts
and balsamic glaze with toasted rye bread

Best enjoyed with a glass or bottle! of Croix Du Vents Chardonnay

Award Winning Comeragh Mountain Lamb | 1(wheat), 7, 9, 10, 12 €17.50

Slow braised shoulder of Comeragh Mountain lamb in a natural jus of
pearl onion, thyme and carrot served with smoked
Knockanore Cheese whipped potato

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

**Roast Conference Pear and Brambly
Apple Gingerbread | 1(wheat), 7, 8(almonds) €8.00**
with Baldwins of Waterford lime sorbet

Chef Jenny Flynn has selected our best in season menu from
the finest local and artisan producers.

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 €9.90

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

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

Tiger prawns served with garlic and saffron aioli

Venison Croquette Plate | 1(wheat), 3, 7, 9, 10 €10.50

Salted blade of venison and crushed rooster potatoes, with a rocket
and parmesan salad and pickled red cabbage

Rings Farm Organic Free-Range Chicken Salad | 1(wheat), 3, 7 €9.50

Hickory smoked chicken with celeriac remoulade, pickled leeks and
a honey and mustard dressing

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

Duck Leg Confit | 1(wheat), 3, 6, 9, 11 €17.50

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

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

Massaman Chicken Curry | 1(wheat), 5, 6, 11 €17.90

Tamarind based mild curry with chopped peanuts, chickpeas, rooster potatoes and chopped coriander, served with basmati 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

Charred Baby Gem Lettuce & Potato Curry (Vegan) | 1(wheat), 6, 9 €15.50

Lemongrass, chilli and turmeric based curry with spinach and sweet potatoes served with basmati rice, poppadum and pickled cucumber

Buttermilk Chicken Fillet in Panko Crumb | 6, 7, 9, 11, 12 €17.50

Marinated chicken breast in a thyme, lemon and sumac seasoned crust with homemade mixed beans, chorizo, beetroot slaw and truffle fries

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

Organic Falafel Beetroot Hummus & Chilli Wrap (Vegan) €12.00

1(wheat), 8(walnuts, hazelnuts, almonds), this is a vegan option

Wholemeal wrap, Falafel, beetroot hummus, julienne of carrots, Rebel chili mango & peach and habanero chutney with hand cut chips

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

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

Served with shortbread biscuits

Zoe's Homemade Apple Tart | 1(wheat), 3, 7 €8.00

Caramelised apples and fresh cream

Warm Double Chocolate Fondant | 1(wheat), 3, 6, 7, 8(traces of nuts) €8.00

With orange ice cream and caramelised orange segments

Homemade Coffee & Caramel Choux Buns €8.00

1(wheat), 3, 5, 7, 8(hazelnuts, walnuts & almonds)

Hazelnut & coffee icing with Chantilly cream and chocolate sauce

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