

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

Brunch Menu

Available 9.30am to 11am Daily

- Faithlegg Homemade Granola** | 1(wheat), 7, 8 (hazelnuts) €6.50
Oat granola with hazelnuts, dried banana, ravens and dried apricots served with killowen natural yogurt and berry compote
- Jenny's Overnight Oats (Vegan)** | 1, 7, 8 (hazelnuts) €6.00
Flavhans porridge oats, quinoa, blue berries, raspberries & almond milk
- Organic Porridge** | 1, 7, 8 (trace) €5.50
Flavhans organic porridge served with mixed berries and honey
- Morning Baked Fruit Scone** | 1(wheat), 3, 7 €4.00
served with fresh cream and homemade preserves
- Faithlegg All Butter Croissant** | 1(wheat), 3, 7, 10 €6.00
Glazed ham and brie cheese
- Aylward Lounge Full Irish** | 1(wheat), 2, 3, 7, 12 €11.95
Two grilled back bacon, butcher style sausage, fried egg, thyme roasted tomato, button mushrooms (7), black & white pudding, fried potato. Served with Tea/Coffer or Fresh orange juice
- Light Breakfast** | 1(wheat), 2, 3, 12 €8.95
Grilled back bacon, butcher style sausage, fried egg, thyme roasted tomato
Served with Tea/Coffer or Fresh orange juice
- Pancakes** | 1(wheat), 2, 3, 7 €8.95
Crepe style pancakes served with mixed berries and maple syrup or fresh cut lemon and sugar
- Boozy Brunch** | 12 €8.00
Why not add a mimosa cocktail or a glass of prosecco to any of the above items and enjoy a "boozy brunch"

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

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 Available €16.50**

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
- 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
- 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
- Fish off the Hook!!** | 4, 7, 12 €18.50
Fresh fish of the day from Hook Head, served with seasonal vegetables & potatoes
- 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
- Spicy Chickpea and Sweet Potato Curry (Vegan)** | 1(wheat), 6, 9 €15.50
Coconut milk based curry with spinach, poppadum rice and pickled vegetables

FAITHLEGG'S SIGNATURE SANDWICHES

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

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

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 Served with shortbread biscuits	€8.00
Homemade Apple and Cinnamon Crumble 1(wheat), 3, 7, 8(almonds, hazelnuts) Vanilla pod ice cream and crème anglaise	€8.00
Dark Chocolate & Cherry Baked Alaska 1(wheat), 7, 9, 12 Griottines cherries with Muldoon's whiskey sauce	€8.00
Pear and Aniseed Tart 1(wheat), 6, 7, 8(walnuts) With a walnut frangipane and Baldwins caramel ice cream	€8.00
Artisan Cheeseboard 1(wheat), 7 Irish farmhouse cheese served in their prime, with crackers and fruit	€13.00

AFTER DINNER DRINKS

Tea & Coffee		Speciality Coffee's		Dessert Cocktails
Americano	€3.20	Baileys Coffee (7)	€8.50	Five Farms Martini €12 Five Farms Liquor, Black Twist Liquor & fresh espresso
Latte (7)	€4.00	Bailey's liquor		
Cappuccino (7)	€4.00	Irish Coffee (7)	€8.50	Mojito €12 Havana 3yr old rum, fresh mint, limes, sugar syrup and soda water
Mocha (7)	€4.00	Jameson Whiskey		
Espresso	€2.90	French Coffee (7)	€8.50	
Tea	€3.20	Hennessy brandy		
Herbal Infusion	€3.90	Calypso Coffee (7)	€8.50	Bramble €12 Gunpowder gin, lemon juice, sugar syrup and crème de cassis
Macchiato (7)	€4.00	Coffee liquor		

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**

Kids Menu

Starters €4.00

Fish Cake | 1(wheat), 3, 4, 7
with tartar sauce & salad

Soup of the day | 1(wheat), 9
with homemade brown soda bread

Garlic Waterford Blaa | 1(wheat), 7
with or without cheese

Cheese Sticks
7, 8(almonds, pine nuts)12
with balsamic & basil pesto

Desserts €4.00

Raspberry Fruit Jelly | 7
with vanilla ice cream

Selection of Ice Cream | 7

Strawberry Yogurt Mousse
1(wheat), 3, 7
with crushed merguine and
shortbread biscuits

Knickerbocker glory | 1(wheat), 7
Raspberry jelly, ice cream, chocolate
sauce & sprinkles

Fresh Fruit Salad

Mains €8.50

Spaghetti bolognaise | 1(wheat), 7, 9, 12
with shaved parmesan cheese

Breaded Chicken Fillet Goujons
1(wheat), 7, 8(trace)
with hand cut chips or mashed potato

Dill Battered Fish Goujons
1(wheat), 4
with hand cut chips or mashed potato

Dish of the day | 7
with mashed potato and vegetables

100% Irish Beef Burger | 1(wheat), 7
with hand cut chips

Mac nd' Cheese | 1(wheat), 7