

## Morning pick me up

Superfood smoothie or juice selection €3.50

Seasonal fruit skewers with Kilowen yoghurt and local honey €3.50

Flahavan's organic granola pots with yoghurt, dried fruit, and berry compote €4

Individual porridge pots with Muldoon's whiskey syrup and fresh cream €4

Date and cranberry Protein balls €2.50

Banana and blueberry bread €2.50

Flapjack €3.50

House pastries €3.50

Dressed scones with our award-winning jam and cream €3.50

Sausage roll with black pudding and soaked apricot €5

Bircher muesli €3.50



## Working Lunch Menus

Served to Tables €19.50

#### Sandwich selection

Spicy chicken wrap

Egg and watercress navettes

Baked ham and smoked Knockanore cheddar

A choice of seasonal salads and soups are available to accompany sandwiches.



### **Break Options**

Double chocolate cookie €2.00

Selection of macarons €4

Granola bars €4

Honey and pistachio madeleines €4

Granny smith apple with pineapple chunks €3

Tea or coffee €3.50

#### Tea Cakes

Battenberg, lemon drizzle or banana bread €4.50

# Refreshing homemade Seasonal Drinks

lemonade, elderflower, strawberry, blackberry, or warm apple punch €12 (per jug)



#### Lunch Menu

Marinated chicken breast with a chipotle & coriander paste on orzo garden salad and pickled carrots €19.50

Grilled lemon sole with a caper and lemon butter €19

Trout fillet with smoked tomato pesto, crushed baby potatoes and sundried tomato cream €19

Feather blade of beef with cumin spiced carrot salsa and smoked whipped potato €19

Wild mushroom and pork stroganoff with pilaf rice €18

Chargrilled beef medallions with crispy onion and Pont Neuf potatoes €28

Baked hake with basil crumb and spicy tomato sauce €22

(All of the above dishes are served with seasonal vegetables or salad)

A selection of in-house desserts €7.50