

FAITHLEGG



CASUAL DINING MENU

Served 12.30pm to 9pm daily

STARTERS

Rustic Style Dunmore East Seafood Chowder €11.50

Fresh and smoked seafood in a tomato-based sauce (1 wheat, 4, 7, 9)

Soup of the Day €7.50

With homemade brown soda bread (1 wheat, 7, 9, 12) or gluten free bread

John Roberts Sourdough Toastie €14

Toasted Seagull Bakery sourdough bread with glazed ham, cheddar cheese and homemade bacon jam served with hand cut chips (1 wheat, 7, 8)

Tian of Ballyhack Smoked Salmon €11.90

Ballyhack artisan beach smoked salmon and poached salmon with dill crème fraiche (4, 7, 9, 12)

Spicy Asian Salad €11.50

Served with Goat's cheese wontons and a spring onion chilli and garlic dressing (1 wheat, 4, 6, 7, 9, 12)

Marinated Chicken Salad €12.50

Served with heirloom tomatoes, red onion and a ginger and basil vinaigrette (3, 9, 12)

MAIN COURSES

Murgh Makhani Curry (Indian butter chicken) €18

Tandoori marinade chicken in a tomato, chilli, coriander, ginger and garam masala sauce served with long grain and black rice and a poppadum (1, wheat, 6, 7, 9, 11)

Faithlegg's Steak Burger €18.50

Chargrilled 100% Irish beef burger with homemade bacon jam, beer pickled cucumber, lettuce and cheddar cheese in a sesame seed sourdough bun with triple cooked chips (1, wheat, 7, 8, 11, 9, 12)

Fish n' Chips €19

Fresh haddock in a tempura style batter with a fennel and orange salad tartare sauce and hand cut chips (1 wheat, 4, 7, 12)

Tiger Prawn and Chilli Pasta €17.50

Prawns cooked in a wild garlic butter with sweet bell peppers, chilli and extra virgin Irish rapeseed oil and shaved Gubeen chorizo, Grana Padano cheese (1 wheat, 2, 7)

Irish Chicken Supreme €18

served with ruby slaw, black pudding, potato gnocchi and confit carrots, pink peppercorn and Marsala sauce (1 wheat, 3, 9, 10)

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Chargrilled 10oz Striploin of Irish Beef €26

With a pickled wild mushroom, confit shallot and wild garlic butter and bourdon Cajun baby potatoes (7, 10, 12)

Rigatoni with Trompettes de la Mort €16

New season asparagus, shaved smoked Knockanore cheese in a red chilli and thyme cream
(1 wheat, 3, 7, 9, 12)

DESSERT MENU

White chocolate crème brulée served with homemade shortbread biscuits €8
(1 wheat, 3, 7)

Artisan cheeseboard €13
(1 wheat, 7)

Dark chocolate and Griottines cherry baked Alaska €8
(1 wheat, 7, 9, 12)

New season strawberries with meringue, a balsamic & cracked black pepper glaze and vanilla pod cream €8
(3, 7, 8 mixed nuts including peanuts 5, 12)

Selection of ice-cream and sorbet in a brandy snap basket €8
(1 wheat, soya, 3, 7)

BRUNCH MENU

Served 10am to 11.30am daily

Morning Bake Fruit Scone €4

served with fresh cream and homemade preserves (1 wheat, 3, 7)

Aylward Lounge Full Irish €11.95

Two grilled back bacon, butcher style sausage, fried egg, thyme roasted tomato, button mushrooms, black & white pudding, fried potato. Served with Tea/Coffee or Fresh orange juice (1 wheat, 2, 3, 7, 12)

Light Breakfast €8.95

Grilled back bacon, butcher style sausage, fried egg, thyme roasted tomato
Served with Tea/Coffee or Fresh orange juice (1 wheat, 2, 3, 12)

Pancakes €8.95

Crepe style pancakes served with mixed berries and maple syrup
or fresh cut lemon and sugar (1 wheat, 2, 3, 7)

ALLERGEN INFORMATION

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