

FAITHLEGG



CASUAL DINING MENU

Served 12.30pm to 9.00pm daily.

BAR SNACKS

Homemade Caper Shortbreads €5.00

With Kalamata Olive Tapenade (1 Wheat, 3, 12)

Smoked Almonds €4.00

(8 Almonds)

LIGHTER BITES

Rustic Style Dunmore East Seafood Chowder €11.50

Fresh & Smoked Seafood in a Tomato Based Sauce. (1 Wheat, 4, 7, 9, 12)

Ardcavan Irish Dexter Beef with Smoked Knockanore Cheese €15

Toasted on Seagull Bakery Sourdough with roasted Onions, Dill Pickles & Hand Cut Chips.

(1 Wheat, 7, 9, 10, 12).

Soup of the Day €7.50

Served with Homemade Stout & Mixed Seed Bread. (1 Wheat, 7, 9, 11) or Gluten Free Bread

Warm Spicy Satay Chicken Salad €12

Red Cabbage Slaw, Pineapple & Red Chilli Salsa with a Spicy Peanut Sauce. (5 Peanuts, 6, 12)

Wild Wexford Mushrooms in a Wild Garlic Cream €12

Handmade Pasta Sheets & Toasted Hazelnuts. (1 Wheat, 3, 7, 8 Hazelnuts)

Quinoa and Roast Vegetable Salad €11

Grilled Scallions, Pomegranate, Cherry Tomatoes & a Wholegrain Mustard Vinaigrette. (10, 11)

SIDES

Hand Cut Chips €4.50

Confit of Butternut Squash & Toasted Almond €4.50

Florets of Broccoli & Ginger Nut Butter €4.50

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

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MAIN COURSES

Chargrilled Fish of the Day €22

Orzo Pasta, Marinated Red Peppers, Courgette & Shaved Fennel Sauce. (1 Durum Wheat, 4, 7, 9)

Murgh Kari (Indian Spicy Curry) €19

Tandoori Marinade Chicken in a Red Chilli, Coriander, Ginger & Garam Masala Sauce served with Long Grain & Black Rice, Naan Bread & Traditional Garnish (1 Wheat, 5, 6, 9)

Faithlegg's Steak Burger €18.50

Chargrilled 100% Irish Beef Burger with Homemade Bacon Jam, Cornichon Ketchup, Irish Cheddar in a Sesame Sourdough Bun & Hand Cut Chips (1 Wheat, 3, 7, 9, 10, 11)

Vegan Patty in a Waterford Blaa €16.50

Homemade Gherkin Ketchup, Lettuce, Tomato, Onion Ring & Hand Cut Chips (1 Wheat, 6, 8 Almonds, 9, 12)

Fish n' Chips €19

Fresh Haddock in a Tempura Style Batter with Tartar Sauce, Blackened Lemon Purée Crushed peas & Hand Cut Chips (1 Wheat, 4, 12)

Irish Chicken Supreme €18

Stuffed with Cabbage & Bacon Butter with Smoked Whipped Potato, Crispy Serrano Ham & Tarragon & White Wine Cream (7, 9, 12)

Chargrilled 10oz Striploin Steak €28

Tender stem broccoli, Viking Cider Onion Rings with a Green Peppercorn & Brandy Sauce (7, 10, 12)

DESSERT MENU

White Chocolate Crème Brûlée Served with Homemade Shortbread Biscuits €8

(1 wheat, 3, 7)

Artisan Cheeseboard €13

(1 wheat, 7, 9)

Dark Chocolate & Griottines Cherry Baked Alaska €8

(1 wheat, 3, 7, 9, 12)

Strawberry & Vanilla Tart with Honeycomb Ice-cream €8

(1 wheat, 3, 7, 8 Almond)

Selection of Ice-cream & Sorbet in a Brandy Snap Basket €8

(1 wheat, 3, 7)

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