



FAITHLEGG

EST.



1783

THE AYLWARD
LOUNGE

Our Menu

Our menus are carefully curated by Executive Chef Jenny Flynn using the best of local produce when it is in season and at its finest.

Some of Our Suppliers

Dunphy's Farm

Comeragh Mountain Lamb

Ardcavan Dexter Beef

Meadowfield Goats Cheese

Roaring Water Bay Seafood

Kilmore Quay Seafood

Skeaghanore Duck

Baily &kish smoked salmon

Velvet Cloud Cheese

Knockanore Cheese

Barefoot Farm

Coffee House Lane

Starters

Cream of roast butternut squash soup
with caramelized seeds & crème fraiche ~ €9

(7, 9)

Chicken liver and port parfait, apple
and vanilla marmalade and blaa crisps ~ €13

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

Red onion and Young Buck cheese in a mille feuille basket,
crushed cashew nuts, sherry vinegar and blackberry dressing ~ €14

(1 wheat, 7, 8 cashew, 9, 12)

Crispy pork salad, soy and sweet chilli dressing
and pickled vegetables on baby gem salad ~ €16

(1 wheat, 9, 10, 12)

Oysters drizzled with red wine vinegar,
cucumber and ginger mignonette ~ €21

(12, 14)

Smokies bake, a rich bowl of creamy smoked haddock,
leeks and potato and vintage cheddar with crusty bread ~ €15

(4, 7, 9, 12)

Seasonal vegetable tempura with a tentsuyu
and ginger dipping sauce ~ €15

(1 wheat, 6, 9)

Seafood chowder with fennel
and potato in a tomato cream ~ €15

(4, 9, 12, 14 clams)

Mains

Maple glazed chicken supreme, black pudding rosti
and a wild mushroom & pearl onion sauce ~ €26

(3, 7, 9, 10, 12)

Twice cooked pork belly, pineapple and fennel salsa,
smoked garlic gnocchi and grilled sweet corn & chilli jam ~ €26

(1 wheat, 9, 10, 12)

Fish off the hook ~ €28

(4, 7, 9, 12)

Crispy duck leg confit, celeriac gratin potato,
parsnip crisps and orange & star anis jus ~ €27

(9, 10, 12)

Pearl barley and butternut squash risotto, pickled walnuts,
cheese crisps and lemon dressed leaves ~ €22

(1 barley, 8 walnut)

Dry aged Irish 8oz striploin steak, with shallots
and a green peppercorn sauce ~ €37

(1 wheat, 7, 9, 10, 12) can be made gf

Authentic butter chicken with pilau rice
and traditional garnish ~ €26

(1 wheat, 9, 7, 12)

Comeragh mountain lamb wellington,
creamy mashed potato and braised red cabbage ~ €26

(1 wheat, 3, 7, 9, 10)

Sides ~ €5

Dunphy's chips (1 wheat)

House salad (10, 12)

Vegetables of the day (7)

Roast squash with mixed seeds
& Meadowfield goats cheese (7, 11)

Loaded fries with cracked black pepper mayonnaise,
smoked cheese and crispy onions ~ €6

(1 wheat, 3, 7)

Sandwiches 12:30pm-5pm

Toasted honey and clove baked ham, mature cheddar
cheese with Faithlegg's red onion marmalade ~ €16

(1 wheat, 7, 9, 10, 12)

Faithlegg corned beef with caramelized onions, a peppercorn
mayonnaise and smoked Knockanore cheese ~ €17

(1 wheat, 3, 7, 10, 12)

Toasted sandwich of roast pepper, kalamata tapenade and bocconcini
cheese ~ €15 (1 rye wheat, 7, 12)

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

Desserts

Sticky toffee pudding, salted caramel sauce
and Irish crème liqueur ice cream with a cocoa tuille ~ €12

(1 wheat, 3, 7, 12)

Vanilla crème Brulee, blackberry & ginger compote
with almond and apple biscuits ~ €11

(3, 7, 8 almond 1 wheat) (can be made gluten free)

Regina's signature apple tart with vanilla pod ice cream
and crème anglaise ~ €11

(1 wheat, 3, 7, 12)

Dark chocolate torte with morello cherry glaze
and clementine sorbet ~ €12

(3, 7, 12) this is a gluten free option

Cheese selection with quince paste and grapes ~ €16

(7, 9, 12)

Digestifs

Irish Coffee ~ €9.50 (7)

Calypso Coffee ~ €9.50 (7)

Baileys Coffee ~ €9.50 (7)

Hot Whiskey ~ €8.00

French Coffee ~ €9.50 (7, 12)

Hot Port ~ €8.00 (12)

Whisky & Port

Waterford Whisky Cuvee ~ €25

Dows Nirvana ~ €9.00

Waterford Whisky Gaia Organic ~ €13

Cockburn LBV ~ €7.50

Waterford Whisky Biodynamic ~ €14

Sandeman 3* ~ €6.50

After Dinner Cocktails

The 1783 ~ €16

Sazerac Rye Bourbon, Martini Extra dry, Campari & Faithlegg Blas na hÉireann award winning Seville Orange and Muldoon's Marmalade.

Olivia's Garden ~ €16

Dingle Vodka, fresh lemon juice, Faithlegg raspberry & elderflower jam, topped with Poachers Citrus Tonic

Old Fashioned ~ €15

Buffalo Trace Bourbon, sugar syrup, orange bitters & Angostura bitters

Bramble ~ €14

Faithlegg Gin, fresh lemon juice, sugar syrup & Crème De Cassis

Whiskey Sour ~ €15

Buffalo Trace Bourbon, Fee Brothers foam, sugar syrup, fresh lemon juice & Angostura bitters

Espresso Martini ~ €16

Blackwater vanilla vodka, Kahlua coffee liqueur & fresh ground espresso from Coffee House Lane

Passion Fruit Martini ~ €16

Blackwater vanilla vodka, passion fruit puree, passoa liqueur, fresh lemon juice, fresh pineapple juice, Prosecco shot on the side