

FAITHLEGG



*THE AYLWARD
LOUNGE*

Our Food Ethos

The ethos here is very simple, it's all about respect. Respect for the ingredients, the local suppliers we choose and the seasonality of the produce. This allows us to create menus that showcase the very best of our people and our place

Some of Our Suppliers

Dunphy's Farm

Comeragh Mountain Lamb

Ardcavan Dexter Beef

Ardsallagh Goats Cheese

Roaring Water Bay Seafood

Kilmore Quay Seafood

Skeaghanore Duck

Baily & Kish Smoked Salmon

Dollar Bay Clams

Knockanore Cheese

Barefoot Farm

Coffee House Lane

Dawn Meats

Billy Burke Fish Monger

Light Bites 12:30pm-5pm

All sandwiches are served with house salad and hand cut fries

All our sandwiches can be made gluten free

Toasted Honey and Clove Baked Ham €17

Sourdough bread, mature cheddar cheese, Faithlegg's red onion marmalade.

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

Chicken Katsu Sandwich €17.50

Asian slaw and baby gem lettuce

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

Our Kalamata Olive Tapenade Toastie €16.50

Sourdough bread roasted red peppers and cheddar cheese.

(1 wheat, 7, 12) can be made plant based

Spring Treats

Lemon Chicken, Orzo, Soup €12

(1 wheat, 9, 12,) (Inclusive Package)

North Atlantic Cod €28

on wholemeal organic spaghetti with a fennel and blood orange salad.

(1 wheat, 4, 7, 9, 12)

Comeragh Mountain Lamb Wellington €29

with smoked Knockanore cheddar mash, heather honey roasted beetroot.

(1 wheat, 3, 7, 9, 10, 12) (Inclusive Package)

Whipped Feta and spring greens €19

with lime zest, mint and home-made flat bread

(1 wheat, 4, 7, 9, 12)

Spring Garden salad with grilled tiger prawns €19

mango and chilli dressing deep fried Avocado

(1 wheat, 2, 7, 11, 12)

Starters

Cream of Soup of the Day with a parsley oil €9.50
(7, 10, 12) can be made gluten free (Inclusive Package)

Marinated Chicken Thighs, garden salad of black quinoa with vegetables, toasted mixed seeds, Asian sauce. €16.50
(6)

Chicken Liver and Port Parfait, Irish milk bread, apple and endive marmalade. €14
(1 wheat, 7, 9, 12) (Inclusive Package)

Oysters drizzled with red wine vinegar, shallot and rhubarb mignonette. €22
(12, 14)

Seafood Chowder with fennel and potato in a tomato cream. €16
(4, 9, 12, 14 clams) (Inclusive Package)

Salmon and traditional smoked Haddock fishcake with poached egg and a crushed pea and herb sauce. €17
(1 wheat, 3, 4, 7, 9, 12)

Sides €6.00

Eoghan Dunphy's chips. (1 wheat)

Barefoot salad leaves with a house dressing. (10, 12)

Butter crushed turnip and carrots. (7)

Stuffed Yorkshire pudding with dexter beef and creamy mash. (1 wheat, 7, 12)

Loaded Fries €9

Cracked black pepper mayonnaise, smoked cheese and crispy onion.
(1 wheat, 3, 7)

Or

Chorizo jam, fried egg and grated cheese. (1 wheat, 3, 7, 12)

Mains

Irish Chicken Supreme €28

Smoked Crowes bacon ham hock with garden pea and wild garlic fricassees, potato hash, red wine jus.

(1, 3, 7, 9, 12) (Inclusive Package)

Fish off the Hook. €30

(4, 7, 9, 12) (Inclusive Package)

Crispy Duck Leg Confit €29

puy lentil and mixed bean cassoulet, roast baby potatoes.

(7, 9, 10, 12) (Inclusive Package)

28-day Dry Aged Irish Striploin Steak €42

wild mushroom, sauté onion, tender stem broccoli and a peppercorn & brandy sauce.

(7, 9, 10, 12)

Classic Fish and Chips €28

Crushed peas and warm tartar sauce.

(1 wheat, 4) (Inclusive Package)

Rogan Josh Chicken Curry €27.50

Black rice and traditional garnish of mint and cucumber raita and pickled red onions.

(1 wheat, 7, 9, 12)

Wexford Dexter Beef Ragout. €24

with cavatelli pasta, aged balsamic vinegar, rocket and shaved Italian cheese.

(1 wheat, 3, 7, 9) (Inclusive Package)

8oz Irish Beef Burger €25

with cheddar cheese, smoked bacon jam in brioche bun with hand cut chips

(1, 3, 7, 9, 11, 12)

Desserts

Lime Posset with lime gel, meringue shards and shortbread crumb. €13
(3,7, 1 wheat)

Baldwins Ice cream in a wafer basket. €10
(3,7) (Inclusive Package)

Sarah's Signature Apple Tart €12
with vanilla pod ice cream and crème anglaise.
(1 wheat, 3, 7, 12) (Inclusive Package)

Cheese Cashel Blue and Cavanbert €16.50
with pickled cucumber and brown bread crackers.
(1 wheat, 7, 12)

Double Chocolate Delice on feuilleté with Raspberry sorbet. €13
(Inclusive Package)
(1 wheat, 3, 5 peanuts, 7, 8 hazlenut)

Basque Cheesecake with rhubarb compote vanilla crème fraiche €12
(Inclusive Package)
(3, 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*

Plant and Vegetable-based Menu

This is a vegetarian menu. Certain items can be adapted to suit a vegan diet, VE.

Lighter Bites

Our kalamata olive tapenade on toasted sourdough bread with roasted red peppers and cheddar cheese. €16

(1 wheat, 7, 12) can be made plant based

Soup of the Day (VE) €9.50

with homemade stout & mixed seed bread

(1 Wheat, 7, 9, 11) or Gluten Free Bread

Beetroot Salad (VE) €13

Roast beetroot and butternut squash, barefoot salad, toasted hazelnuts, cider dressing.

(8 hazelnut, 10, 12)

Main Course

Traditional Madras Curry (VE) €21

Indian curry in a red chilli, coriander, ginger & garam masala sauce (1 wheat, 5, 6, 9)

Plant Based Grilled Burger (VE) €20

In a Waterford blaa with muhammara sauce, tomato, seasonal salad and chips (1 wheat, 6,9,11,12)

Seasonal Vegetable Tempura & Chips (VE) €19

with a tentsuyu and ginger dipping sauce

(1 wheat, 6, 9)

Dessert Menu

Aquafaba with Seasonal Compote & Sorbet €9

Selection of Ice-cream & Sorbet in a Wafer Basket €10

(1 wheat, 3, 7)

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