



SUMMER MENU



MORNING SPECIAL £3.99

SCONE OR TRAYBAKE &
COFFEE OR TEA
AVAILABLE UNTIL 11:30AM

AFTERNOON SPECIAL £4.99

DESSERT & REGULAR
FILTER COFFEE OR TEA
AVAILABLE 3-4:30PM

SUNDAY LUNCH ROAST £10.95

12.30PM TO 2.30PM

AWARD WINNING AFTERNOON TEA FROM £25 FOR 2

WED-SAT PRE-BOOKING REQUIRED



BREAKFAST

Served Monday to Saturday 9.30am-11.30am
Gluten free bread can be provided

Homemade Granola £5.95

Clandeboyne Estate yoghurt topped with our own granola and fruit

Fresh Pancakes and Bacon £4.95

Served with Maple Syrup

Irish Breakfast Stack £5.95

Local bacon, sausage, soda and potato bread and fried egg

Eggs Benedict £6.95

Toasted muffin halves topped with honey roasted ham, spinach, 2 free range poached eggs draped in hollandaise sauce and chives

Smoked Salmon & Scrambled Eggs £5.95

Irish smoked salmon served on a bed of fresh rocket, free range scrambled eggs and bakery white or brown toast

Avocado & Poached Egg £5.95

Fresh avocado served on bakery white or brown toast, with free range poached egg and parmesan shavings, tomato, chilli, coriander and lime salsa on the side

Irish Bacon or Local Butcher Sausage Sandwich £3.95

Vegetarian Breakfast £5.95 V

Hash browns, sautéed mushrooms, double free range fried or scrambled eggs, with grilled tomato and toast

Extras

Toast (two slices) £1.45

Cured Bacon £1.45 Fried Egg £0.90



LIGHT BITES & SHARING PLATTERS

Sausage Roll £2.95

Handmade on site with our local butcher's pork sausage meat

Cornish Pasties £3.50

Traditionally made; filled with beef, onion, and turnip

Scotch Style Eggs £2.95

Free range egg, roasted in our butcher's sausage meat

Quiche of the day £5.95

Local ingredients, free range eggs, and double cream, freshly baked each morning

Irish Rarebit £4.95

Hegarty's grilled Irish cheese on toast

Sharing Platter £16.95

Selection of Irish cheese, charcuterie, hummus, tapenade and our own bread and dips

Irish Cheese Board

for 1 £5.95 • for 2 £10.95

A selection of three local Irish cheeses, grapes, and oatcake

SANDWICHES & PANINIS

We have a wide range of fresh fillings to choose from.

Sandwiches from £2.95

Paninis from £4.95



FRESHLY COOKED FOR YOU

Monday-Saturday 11.30am ~ last food order 4pm,
Sunday 12:30pm ~ last food order 4pm

Vegetable Broth £4.95

Served with wheaten bread and butter

Chef's Soup of Day £4.95

Served with wheaten bread and butter

Filled Jacket Potato £6.95 GF

Oven baked jacket potato with your choice of filling

Warm Caesar Salad with Grilled Chicken and Irish Bacon £8.95

Chicken, Irish bacon, and croutons tossed with Romaine lettuce leaves and caesar dressing

Freshly Made Salad Bowl £8.95 V

Choose 3 of our wide selection of our freshly made salads

Chef's Seasonal Pie of the Day £9.95

Served with Irish champ and fresh garden vegetables

Buttermilk Chicken Burger £9.95

Chicken in our own spice mix, served garnished in a toasted brioche bun, with hand cut chips

Chef's Grilled Steak & Cheese Sandwich £9.95

With caramelised onions and fries

Coleman's 100% Irish Steak Rump Burger £10.95

Hand formed and grilled, served in toasted brioche bun, served with hand cut chips.

Freshly Beer Battered Fillet of Haddock £10.95

Served with hand cut chips, mushy peas our own tartar sauce and grilled lemon

Grilled Chinese Style Chicken Kebabs £10.95 GF

Chicken thighs and breast marinated in chinese spices and yogurt served on a bed of crispy mixed salad and mango chutney

Pan Fried Pork Escalope in Breadcrumbs £10.95

Served on roasted summer vegetables, baby new potatoes and Madeira sauce

Warm Salad of Duck Leg Confit £10.95

Served with lettuce, green beans, croutons, beetroot, pomegranate seeds and vinaigrette

Grilled Salmon and Avocado Caesar Salad £11.95

Crispy pan fried salmon with avocado slices. caesar dressing and topped with a soft poached egg

Mexican Spiced Bean Flatbread £7.95 Ve

Chef's baked to order flatbread topped with a salsa and riata

Moroccan Vegetable Tagine £8.95 V

Moroccan spiced summer vegetables in a rich tomato sauce served with a herbed couscous

Fresh Asparagus Puy Lentil and Feta Salad £9.95 Ve GF

Fresh rocket, tomatoes pumpkin seeds and vinaigrette

SIDES

Side Order £2.95 V

Hand Cut Chips • Champ • French Fried Onions
Portion of Today's Fresh Vegetables

Food Allergies and Intolerances

Please ask a member of staff if you require information on ingredients in the food we serve

V - Vegetarian Ve - Vegan GF - Gluten Free

WINE MENU



QUARTER BOTTLES

WHITE

Terrapura Sauvignon Blanc, Central Valley, Chile £4.99

Classic Sauvignon aromatics, bright, fresh and juicy with ripe citrus, gooseberry, grapefruit and kiwi fruit, balanced palate with a crisp acidity. Light to medium bodied. From award winning Matetic Family. Goes well with delicate fish, green vegetables.

Henry Boon Pinot Grigio, £4.99

Pale lemon colour with aromas of citrus fruits, pears, green apple with subtle floral tones. Crisp & refreshing with a satisfying length.

Pairs perfect with seafood pastas & chicken dishes.

RED

Terrapura Merlot, Central Valley, Chile £4.99

Forest fruits on the nose, with aromas of cherries, plums and blueberries and a hint of pepper. On the palate, it is soft and silky, with a good structure and a long finish. Match it with burgers ,meat pastas, pizzas.

Henry Boon White Zinfandel, USA £4.99

Coral pink, delicate and refreshing harmony of strawberries and peaches. Matches well with pork dishes, spicy food.

Mionetto Prosecco Spumante NV, Treviso, Veneto, Italy (20cl) £5.99

Fresh, lights, youthful with golden apple aromas. Perfect as an appetizer also great match to seafood and shellfish, mild cheeses and cured meats.



75cl BOTTLES

WHITE

Montarels Sauvignon, Languedoc, France Glass £4.99-Bottle £19.99

In the style of a ripe Bordeaux Blanc or Sancerre. Gooseberry notes with elegant finish. Full, crisp and clean. Perfect for fish dishes, vegetables and goats cheese.

RED

Domaine Les Yeuses Merlot, Languedoc, France Glass £4.99 - Bottle £19.99

Medium bodied, ripe red fruit aromas of cherries, plums and strawberries in harmony with beautifully fragrant, redcurrant-leaf-scentes. Goes well with so many meat dishes.

