



BOILING POINT

Espresso	€3.00
Double Espresso	€4.00
Americano	€3.80
Cappucino D	€4.00
Café Latte D	€4.00
Flat White D	€4.00
Hot Chocolate D	€4.00
Breakfast Tea	€3.80
Herbal Tea Selection	€3.80
Irish Coffee D Sul	€9.00
Baileys Coffee D Sul	€9.00
Calypso Coffee D Sul	€9.00

DECAFFEINATED BEVERAGES AND DAIRY FREE MILKS AVAILABLE UPON REQUEST

Tasty Bites

Homemade Cookies D E Gw	€3.75
Freshly Baked Pastries D E Gw	€3.75
Homemade Scones D E Gw	€4.00
Irish Salted Butter & Strawberry Jam	

Coeliac Friendly Desserts

Blueberry Muffin D E	€3.75
Lemon Muffin D E	€3.75

LIGHT BITES

Warm Confit Duck Salad | €17.00

Pulled Confit Duck Leg, Duck Fat Roasted Potatoes, Mixed Leaves, Red Onions, Watermelon Rind & Honey Dressing Agf D Mu Sul

Pulled Hoisin Chicken Wrap | €13.00

Marinated Chicken, Cucumber, Scallions, Fresh Coriander & Rocket D E Gw Mu So Sul

Classic Toasted Special | €12.50

Buckley's Hand Cut Country Loaf, Home Cooked Gammon, Cheddar, Tomato & Red Onion served with Salad & French Fries Agf D Gw Mu So Sul

SWEET TREATS

Cherry & White Chocolate Parfait | €9.00

Caramelised White Chocolate, Amarena Cherries D E Gw So Sul

Apple Madeira Cake | €9.00

Five Spice Icing, West Cork Whiskey Poached Apples, Toasted Seed Tuile, Vanilla Bean Ice Cream Al D E Gb Gw So Sul

Dark Chocolate Marquise | €9.00

Candied Walnut, Chocolate and Walnut Puree with Rum and Raisin Ice Cream. Al D E Gw So Sul Wn

First of The Season Rhubarb Fool | €9.00

Ginger Posset, Granola, Citrus Sorbet, Chantilly Cream Gf Al Hn So Go

ALLERGENS (Gf) Gluten Free (Agf) Gluten Free Alternative Available (Vo) Vegan (Vg) Vegetarian (D) Milk Products (E) Eggs (Mu) Mustard (Cl) Celery (Sul) Sulphur Dioxide (L) Lupin (F) Fish (Mo) Molluscs (Cr) Crustaceans (So) Soya (Se) Sesame (Gw) Gluten Wheat (Gb) Gluten Barley (Gr) Gluten Rye (Go) Gluten Oats (Al) Almonds (Bz) Brazil Nut (Ch) Cashew (Mc) Macadamia Nut (P) Peanuts (Wn) Walnuts (Ps) Pistachio Nut (Pc) Pecan Nut (Hn) Hazelnut.

All our meats, poultry & game are Bord Bia approved, our beef is 100% Irish, and all our seafood is sustainably caught. Please be mindful that our dedicated kitchen team expertly manages the preparation of dishes containing the 14 mandatory allergens daily. Although every care is taken to ensure the safety of our guests, please inform a member of our team if you have any food allergies, intolerances, coeliac disease, or other dietary requirements. This will enable us to tailor your dining experience and we will endeavour to meet your specific needs.