Experience Afternoon Tea at The Davenport

Our Traditional Afternoon Tea has been carefully crafted by our culinary team. Each homemade favour is freshly created by our Head Chef & Pastry Chef taking the traditional elements of afternoon tea and complimenting each with a contemporary finish. It is the perfect balance of both sweet & savoury to ensure every palate is indulged.

Please ask a member of our team for more information or to make a reservation

Served Friday to Sunday Seating times from 12:30pm to 5pm

Allergens

- 1. Cereals containing gluten
- 2. Milk (including lactose)
- 3. Nuts
- 4. Peanuts
- 5. Soya
- 6. Mustard
- 7. Lupin

- 8. Eggs
- 9. Crustaceans
- 10. Fish
- 11. Sesame seeds
- 12. Sulphites
- 13. Celery
- 14. Molluscs



Lunch Menu

Soup & Salads

Soup of the Day Served with freshly baked bread (1.2.3.13)	€6.50
Davenport Seafood Chowder Served with homemade Guinness bread (1.2.3.9.10,12.13,14)	€9.00
Tuna Nicoise Salad 6 oz. seared tuna steak crispy lettuce, potato, soft boil egg, olives, green beans, capers and lemon vinaigrette (2.6.8.10)	€15.00
Chicken Caesar Salad Cos Lettuce, soft boil egg, bacon crumble, sourdough croutons, sundried tomato, aged parmesan (1,2,3,6,8)	€13.00
Spiced Falafel Bowl Black rice tabbouleh salad, tahini aioli, dukkha, pickles (2.3,4,6.8,13)	€12.00
Sweet & Sour Grilled Aubergine Bulgur wheat pilaf, cherry tomatoes, fetta, baby spinach, Sumac and pomegranate dressing (1.2.3,6.13)	€12.00

Sandwiches

Roast Chicken Club Fried egg, smoked streaky bacon, beef tomato, rocket, Rustic ciabatta (1.2.3.6.8)	€12.00
Grilled Ham and Three Cheese Sourdough bread served with cucumber pickles (1.23.6.8)	€12.00
Steak Sandwich Striploin minute steak, sautéed onion & mushroom ragout, tomato, horseradish aioli, Swiss cheese, fries (1,2,6,8)	€15.00
Lamb Meatballs Crusty Garlic Bread, rocket and parmesan salad, pesto (1,2,3,6,8,12)	€12.00
Black Tea House Smoked Salmon Served on Homemade Guinness bread, cream cheese, cucumber, dill & pickles (1,2,3,10)	€12.00
Aubergine Parmigiana Marinara sauce, parmesan and fried egg on toasted ciabatta	€12.00

(1,2,3,6,8,12)

Mains

Beer Battered Haddock Crushed peas, sauce gribiche, lemon, fries (1,2,3,8,10)	€16.00
Beef Burger Dubliner cheddar, truffle mayo, bacon jam, beef tomato, homemade burger bun, fries (1.2.3.8.12)	€16.00
Crispy Buttermilk Chicken Burger Frank's hot sauce, ranch dressing, baby gem, beef tomato, homemade burger bun, fries (1.2.3,8,12)	€15.00
Slow Cooked Lamb Shank Ragu Potato gnocchi, marinara, mint pesto, aged parmesan (1,2,3,4,8,13)	€16.00

Add any side dish to your Sandwich or Main for €3.00

Small soup of the day (2,3,13) Buttered seasonal veg (2)

Fries & garlic mayo (2.8) Crispy potato wedges & basil aioli (2.8)

Sweet Treats

Banoffee Mess Caramelised banana and mousse, toffee, crispy meringue (1.2.3.8)	€6.00
70% Cocoa Atelier Gluten Free Dark Chocolate Brownie Vanilla Ice cream, wild berry coulis, hazelnut (2,3,8)	€6.00
Rice Pudding Poached rhubarb and green tea custard, ginger crumble (1,2,8)	€6.00
Three Little Buttermilk Scones Served with chantilly cream, butter and preserves (1,2,3,8)	€6.00

For Allergens please turn over page for more information Please advise a member of our team if you require further information on any of our dishes.