

Sides €4.00

Hand cut triple cooked steak chips

Skin on Stealth fries

Buttermilk fried onion rings (1 wheat,3)

Roasted onions and wild mushrooms (3)

Buttered spring onion and chive champ mash (3)

Lemon dressed asparagus, tender stem broccoli, mange tout, peas and baby corn

Balsamic dressed beetroot orange, avocado heirloom tomato salad (3)

Toons bridge mozzarella, heirloom tomato, olives basil salad (3,8)

Desserts

Granny Smith apple & caramel Tart

Honeycomb ice cream, butter scotch sauce
(1 wheat,3,13)

€8.50

Chocolate fondant

Chocolate soil, Boulaban white chocolate ice cream, milk chocolate sauce
(1 wheat,3,13)

€8.50

Selection of County Down Glastery farm ice creams

Yellowman honeycomb, white chocolate, strawberry blonde
(3,13)

€9.50

Meringue nest

Lemon cheesecake, fresh raspberries, white chocolate sauce
(3,13)

€8.50

Please note our kitchen is not a nut free environment.

Our Beef is 100 percent Irish Origin

Gluten free options – please ask your server.

The following denotes which of the allergens apply to each of the dishes.

**1 gluten*, 2 celery, 3 milk, 4 fish, 5 crustacean, 6 mollusks, 7 lupin,
8 mustard, 9 sulfur, 10 soy, 11 nuts, 12 peanuts, 13 eggs, 14 sesame.**

**Cereals containing gluten may consist of wheat, durum, emmer, semolina, spelt, farina, farro, graham, khorasan wheat, einkorn wheat, rye, barley, triticale, wheat starch.*



Morning Menu

(Available from 10.30 am to 4 pm)

Scones: Choice of wholemeal, fruit or plain with clotted cream & fruit preserves
(1 wheat,2,3)

€6.50

Croissant au beurre, pain au chocolate
(1 wheat,2,3)

€6.00

Toast, choice of white, granary or soda bread, butter & fruit preserves
(1 wheat,2,3)

€5.00

Lunch Menu

(Available from 12 pm to 4 pm)

Sandwiches

Slow cooked pulled ham hock and smoked Knockanore cheddar

Bretzel's bakery home baked ciabatta, plum tomato, Ballymaloe relish, garlic aioli, dressed baby leaves, piri spiced home fried potato chips
(1 wheat,2,3,8,13)

€12.50

Beer battered hake goujons in a sourdough sandwich

Bretzel's bakery sourdough, tartar aioli, crushed mint peas, shredded gem lettuce, baby dressed leaves, piri spiced home fried potato chips
(1 wheat,3,4,8,13)

€13.90

Grilled free range chicken club sandwich

Bretzel's bakery sourdough, smoked maple streaky bacon, egg mayo, plum tomato, baby gem lettuce, garlic aioli, piri spiced home fried potato chips
(1 wheat,3,8,13)

€15.50

Smoked free range egg mayo sandwich

Bretzel's bakery soft poppy seeded roll, chives, red onion, heirloom tomato, mustard cress dressed baby leaves, piri spiced home fried potato chips
(1 wheat,3,8,13)

€10.50

Pan roasted black angus steak bookmakers' sandwich

Bretzel's bakery focaccia, balsamic roasted red onions, charred red peppers, Monterey jack cheese, wholegrain mustard mayo, rocket leaves, piri spiced home fried potato chips
(1 wheat,3,8)

€17.50

Starters and Light Bites

Freshly made soup of the day

Homemade soda bread, farmhouse butter
(1 wheat,2,3, 11,13)

€7.50

Oak smoked cod and fresh Atlantic caught salmon chowder

Roaring bay mussels, vegetable cream velouté, homemade soda bread,
farmhouse butter
(1 wheat,2,3,4,6,9,13)

€10.50

Crisp fried Glin valley chicken wings

Homemade wings hot sauce, Cashel blue cheese dip, celery
(2,3,8,13)

€9.95

Pan roasted gambas prawn pil pil

Gubeen chorizo, garlic, chili, smoked olive oil, toasted Bretzel's bakery rustic sourdough
(1 wheat, 3,5,6,8,13)

€13.50

Ardsallagh goats cheese lollipops

Beetroot aioli, candied beetroot, caramelised pecan, orange dressed leaves
(1 wheat ,11)

€8.50

Flash fried calamari

Smoked paprika & lemon aioli, pickled fennel & cucumber salad
(1 wheat,3,6,8,13)

€9.90

Irish charcuterie and cheeses

Connemara air dried ham, co. Cork Gubeen smoke house chorizo, Wicklow blue brie,
smoked Waterford knockanore cheddar, toasted selection of Bretzel's baked breads,
heirloom tomatoes, kalamata olives, pickles, wholegrain mustard dressed baby leaves
(1 wheat,2,3,8,9,13)

€14.90

Salads

Free range Irish chicken Caesar salad

Smoked bacon lardons, croutons, baby gem lettuce, mature shaved parmesan,
homemade Caesar dressing
(1 wheat,3,4,8,13)

€17.90

Warm piri piri spiced pressed chicken thigh salad

Pearl cous cous, roasted corn, chorizo, chickpea, cauliflower,
heirloom lemon & herb yogurt
(1 semolina,3,8,14)

€15.90

Black quinoa and tender stem broccoli salad

Chickpea, pomegranate, butternut, candied pecans, vegan feta cheese, pumpkin seeds,
pomegranate dressing
(8,11 pecan)

€15.50

Crispy soy glazed beef and courgetti noodle salad

Spring onion, sweet corn, bean, shredded carrot, pickled red cabbage,
thai sweet basil, and chili dressing
(1 wheat,4,8,9,10,14)

€16.50

Pan Roasted fillet of salmon salad

Buffalo mozzarella, heirloom tomatoes, balsamic onion, roasted smoked asparagus,
baby leaves, balsamic dressing
(3,4,8)

€17.90

Main Courses

Grilled homemade steak mince Beef burger

Slow cooked pulled beef short rib with caramelized onions soft red cheddar, smoked
streaky bacon shredded baby gem lettuce, beef tomato, Davenport burger sauce sesame
seed bun, hand cut s teak chips, buttermilk onion rings
(1 wheat,2,3,8,13,14)

€17.50

Buttermilk free range Irish chicken burger

Fennel and mango coleslaw sliced smoked applewood cheddar, shredded baby gem lettuce,
beef tomato, sesame seed brioche bun, hand cut steak chips buttermilk onion rings
(1 wheat,3,8,13,14)

€17.50

Homemade masamann styled chicken curry (vegan option available €12.90)

Jasmine rice, crunchy stir-fried vegetables
(10.)

€16.50

Hop house battered fish and hand cut chunky chips

Hake, hand cut triple cooked chips, chunky tartare sauce, lemon
(1 wheat,3,4,8,13)

€17.90

Smoked sweet corn and garden pea risotto

Roasted cauliflower, Ardsallagh goats' cheese bon bon, shaved parmesan.
(3,13)

€ 15.90