



## Cakes and Pastries

Please ask your server for today's selection from the below:

Croissant & Jam (V)	4.25
Granola & Yoghurt (V)	4.95
Chocolate & Hazelnut Croissant (V)	4.75
Vegan Blueberry Filled Croissant (VE)	4.75
Ham & Cheese Croissant	5.65
Pain au Chocolate (V)	4.25
Scone & Cream (V)	5.65
Fruit Salad (VE)	6.25
Lemon Meringue Pie	6.65
French Pear & Almond Tart (V)	6.45
Apple Cinnamon Crumble Tart (V)	6.45
Black Forest Gateau (V)	6.45
Tiramisu Slice (V)	6.45
Chocolate Slice (V)	6.45
New York Vanilla Cheesecake (V)	6.45
Vanilla Crème Crown (V)	4.25
Chocolate Brownie (V) (GF*)	6.65
Triple Chocolate Muffin (V)	4.45
Lemon & White Chocolate Tulip Muffin (V)	4.75
Berry Muffin (V) (GF)	4.75

## Coffee

Americano	3.75
Espresso	single 2.75 double 2.95
Cappuccino	4.25
Caffè Latte	4.25
Hot Chocolate	4.45
Double Choc Mallow	5.25

with cream, marshmallows and Flake

Decaffeinated coffee and alternative milks available  
- please ask your server for details.

## Teas

### Traditional Teas 2.95

Irish Breakfast • Earl Grey • Decaffeinate

### Herbal Infusion Tea 3.15

Peppermint • Wildberry • Camomile • Green Tea

### Afternoon Tea\*

21.95 per person - (Minimum of 2 people)

Includes any drink from our hot drink or soft drink selection.

Selection of sandwiches including  
Smoked Salmon and Cucumber  
Egg Mayonnaise  
Chicken Salad

Served alongside a selection of cakes including  
Chocolate Caroline | Caramel & Almond Tart  
Banana Cheesecake | Raspberry & Vanilla Eclairs  
Lemon Macarons | Raspberry Bites  
Fruit Scone, Jam and Clotted Cream

Why not add a 20cl bottle of Spumante to your  
Afternoon Tea for an additional 10.65

\* Please note that Afternoon Tea is not included in the lunch package  
for Spa Days or Spa Breaks.

## Paninis & Pastas

Served warm, our paninis and pastas are served with a  
salad of your choice from the salad selection

Moroccan Chicken, Chargrilled Pepper and Spinach Panini	10.65
On a harissa mayonnaise base	
Tomato, Mozzarella and Spinach Panini V	10.15
On a green pesto base	
Bacon and Brie Panini	10.65
On a cranberry and spinach base	
Tuna Sweetcorn & Mayo and Emmental Cheese	10.15
On an onion marmalade base	
Oven-Baked Beef Lasagne	11.95
Oven-Baked Ricotta and Spinach Cannelloni V	11.95

### Salad Selection

Caesar GF\* 3.75

Shredded lettuce tossed with bacon, croutons and shaved hard  
cheese drizzled with a creamy Caesar dressing

Mixed Salad V VE GF\* 3.25

Shredded lettuce, peppers, beetroot and carrot, diced tomatoes,  
cucumber and onion with a roasted garlic and lemon dressing.

## Cocktails

9.85 each or 2 for 13.85

### Espresso Martini

A blend of vodka shaken with coffee liqueur, ice finished with coffee beans.

### Passionfruit Martini

42 Below Vodka, passion fruit liqueur, passion fruit juice, shaken and served with fresh passion fruit.

### Vitale Royale

A twist on the classic French cocktail using Chambord and Spumante.

### Berry Mojito

Bacardi Carta Blanca Rum, Crème De Cassis, lime juice and mint over ice with soda.

### Mojito

World famous classic from Cuba - Bacardi Carta Blanca Rum with Mint and lime juice, over ice with soda.

### Mediterranean Gin and Tonic

Gin infused with fresh rosemary and served over ice with tonic and lime.

### Sangria Jug for two 15.95

Great to share, this classic combination of red wine, brandy, orange juice, lemonade and fresh fruit is a firm favourite

### Apple and Mint Smash (non-alcoholic) 4.25

Apple juice, mint, lime and sugar syrup topped with lemonade

## Soft Drinks

### Fruit Juice 2.45

### Pepsi 220ml 2.65

### Pepsi Max/7Up Free 200ml 2.45

### Club Orange 220ml 2.65

### Club Lemon 220ml 2.65

### Still / Sparkling Water 350ml 2.05

### Cidona 440ml 2.65

### Lipton Peach Ice Tea 500ml 2.65

### Lucozade 330ml 2.65

### Red Bull 250ml 3.15

## Bottled Beer and Cider

### Peroni 5.0% ABV 330ml 5.85

### Peroni Gluten Free 5.1% ABV 330ml 6.15

### Corona 4.3% ABV 330ml 5.85

### Bulmers Original 4.5% ABV 568ml 6.45

### Rekorderlig 4.0% ABV 500ml 6.45

### Erdinger Alcohol Free 0.0% ABV 500ml 5.85

## White Wine

### Pinot Grigio

175ml 5.75 • 250ml 7.65 • Bottle 22.45

Dry white wine with a punchy acidity, with flavours of citrus, apples and honeysuckle

### Chardonnay

175ml 5.95 • 250ml 8.25 • Bottle 23.95

Dry and medium-bodied, with fresh, crisp notes of pear, guava, lemon-peel and apple

### Sauvignon Blanc

175ml 5.95 • 250ml 8.25 • Bottle 24.25

Dry, light and refreshing with flavours of passion fruit, grapefruit and citrus

## Sparkling Wine

### Spumante

20cl 10.65 • Bottle 39.45

Aromatic sparkling wine, delicate in flavour with some residual sweetness

### Sparkling Rose

Bottle 31.95

Bright pink, with an intense aroma of berries and blackcurrants. Soft, fresh and fruity.

## Red Wine

### Shiraz

175ml 5.95 • 250ml 7.95 • Bottle 22.95

Deep-coloured, bold and full-bodied

### Merlot

175ml 6.25 • 250ml 8.45 • Bottle 24.95

Deep-coloured and intensely juicy yet light and supple on the palate with a soft finish

### Malbec

175ml 6.45 • 250ml 8.95 • Bottle 26.25

Deep purple in colour and full bodied with a rich fruity flavour

## Rosé Wine

### Zinfandel

175ml 5.65 • 250ml 7.65 • Bottle 22.45

A mesmerizing blend of floral and fruit with gentle but crisp acidity

*If a particular wine or year is not available, we reserve the right to offer you the nearest alternative. Wines on this menu have an alcohol content of between 9% and 15%. For further ABV information please ask at the bar. Wines by the glass are also available as a 125ml measure, please ask at the bar.*



**Allergens:** We use ingredients containing allergens as part of the preparation of food in all of our eateries. We also cook different foods with the same equipment. It is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross-contamination in our kitchens. Intended allergen ingredient information for all items on our menu is available on our allergen portal via our QR code. We cannot make changes to our menu items and currently do not provide details of any 'may contain' allergen statements. If this causes you concerns due to the severity of your allergy, please consider carefully before ordering. We are reviewing how we improve this in future. \*Some of our meat/fish dishes may contain bones. **IRE**