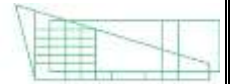


Café Bar Lunch Menu



The Glasshouse

Light Bites

Golden Fried Chicken Wings	€6.95
Tossed in a Sticky Chilli Glaze, a Mini Salad with Yoghurt Dip (1,3,12)	
Fresh Haddock Goujons with Lemon Garlic Aioli and Tossed Salad Leaves (1,2,3,4,7,12)	€5.95
Chef's Homemade Soup (CF) , Freshly Baked Seeded Rolls (1,3,5,13)	€4.95
Rich Creamy Seafood Chowder , Brown Soda Bread (1,3,9,10)	€6.95
Grilled Fivemiletown Goat's Cheese on Open Dough Bread (1,3,4,6)	€6.95
Basil Leaf, Roast Pepper, Toasted Pinenuts	
Lissadell Mussels Steamed with White Wine (3,10)	€6.95
Fresh Chervil, Shallot and Garlic	
Warm Inverbay Smoke House Mackerel Fillets (2,7,12)	€5.95
Topped with Mixed Picked Leafs and A lemon, Horseradish dressing	
Duck Liver Pate with Toasted Brioche and Apple Chutney (1,2,3,12)	€6.95
Caesar salad (1,2,3)	€8.50
Tossed Leaves in a Creamy Dressing with Crispy Bacon Herb Croutons, Parmesan Shavings	
Add Grilled Chicken €2 extra	
Grain-Fed Turkey (2,4,12)	€8.50
Shredded Vegetable Salad, Lamb Lettuce, Cayenne Cream	
Traditional Oak Smoked Salmon (1,2,7)	€8.95
Salted Cucumber, Capers, Onion, Lemon Dressing, Brown Soda Bread	
Jar Salad (3,12)	€8.50
Torn Brie, Red Grape, Baby Gem, Toasted Walnuts, Chia Seeds, Donegal Rapeseed Dressing	
Sandwiches	
Grilled Brioche Sandwich of Pulled Crabmeat (1,2,3,9)	€9.95
with Granny Smith Apple, Baby Gem Lettuce, Coconut Mayonnaise	
Triple Layer Club Sandwich (1,2,4)	€7.50
Grilled Herb Chicken & Beef Tomato, Lettuce & Bacon	
5 hours Slow Cooked Asian Pulled Pork in a Broyer Bun (1,2,4)	€8.50
Korean "Slaw", Ssamjang Dressing	
BLT (1,2,3)	€7.50
Traditional Grilled Soda Farl with Crispy Bacon, Romaine Lettuce, Beef Tomato	
Spiced Beef "Tostadas"	€8.50
Chopped Tomato, Spring Onion, Chilli, Smoked Cheese	
Toasted Pitta Bread	€6.95
Lemon Hummus, Feta Cheese, Baked Aubergine, Pepper Drops, Fresh Coriander	
Sticky Moroccan Chicken Wrap Filled with Apricot and Couscous, Chilli Dressing (1,2)	€6.95
Home Cooked Ham Panini (1,2,3,4,12)	€6.50
Mature Cheddar Cheese, Roast Tomato, Honey Mustard Mayonnaise	
Spicy Chicken Panini , Mango Chutney, Asian Coleslaw (1,2,4,12)	€6.95

Mains

100% 6oz Prime Irish Beef Burger (1,3,4,12)	€12.95
Pulled Pork, Mature Cheddar Cheese, Lettuce, Beefsteak Tomato, Brioche Bun	
Oven Baked Lasagne (1,2,3,5)	€12.95
Layers of slow cooked Beef, Pasta & a Rich Tomato Sauce, topped with Melted Cheese	
Fish & Chips (1,2,4,7,12)	€14.50
Freshly Battered Cod with Pea Puree, Homemade Tartar Sauce & Chunky Chips	
Fresh Tarragon and Lemon Roast Chicken (1,3,4,13)	€13.95
Burnt Leek, Garlic Cream Potato, White Wine Jus	
Rigatoni Pasta, Pea, Wild Mushrooms, Fresh Tomato, Ricotta Cream, Chilli Flakes (1,2,3)	€11.50 (V)
Add Smoked Chicken €2.00	
Sauté Chicken and Mix Vegetable Stir-Fry (1,4,13)	€13.95
Black Bean and Hoisin Sauce, Slow Cooked Rice	

V vegetarian, CF Coeliac friendly

All meat is Irish and sourced from Bord Bia approved farms

Side Orders €3.50

Crispy French Fries (1,2,3,4,7)
Creamed Potato (3)
Mixed Seasonal Vegetables (3)
French Fried Onion Rings (1,2,3,4,7)
Garlic Bread (1,3,4)

Sweet Finish €5.95

Chocolate Brownie, Warm Chocolate Sauce (1,2,3,4)
Orange & Cointreau Crème Brulee, Cocoa Shortbread, Vanilla Ice Cream (1,2,3)
Cox Apple & Cinnamon Tart, Fresh Cream (1,2,3)
Rhubarb Trifle with Gingernut Crunch (1,2,3)
Belgian Chocolate and Peanut Butter Caramel Tart, Banana Ice Cream (1,2,3,6)
Seasonal Fruit Salad, Whipped cream (3)
Gourmet Ice Cream, Fresh Fruit Coulis (2,3)

Coffee & Tea

Irish Breakfast Tea	€2.00
A Full range of Herbal Teas	€2.50
Bewley's Cappuccino, Latte	€2.85
Americano, Espresso	€2.50

Allergens

<u>Gluten/Wheat</u> 1	<u>Egg</u> 2	<u>Dairy</u> 3	<u>Soya</u> 4	<u>Celery</u> 5	<u>Nuts</u> 6	<u>Fish</u> 7
<u>Peanuts</u> 8	<u>Crustaceans</u> 9	<u>Molluscs</u> 10	<u>Sulphur Dioxide</u> 11	<u>Mustard</u> 12	<u>Sesame</u> 13	<u>Lupin</u> 14