

VEGAN MENU

ORGANIC CUCUMBER WITH HERB CREAM
CHEESE ON WHITE BREAD
(3W)

GRILLED COURGETTE, VEGAN FETA, BASIL &
OLIVE
(3W)

CORONATION CHICKPEAS, CORRIANDER
CRESS, GOLDEN RAISIN ON Brioche
(3W)

HARISSA ROASTED VEGETABLE & HUMMUS
WRAP
(3W)

COCKTAILS

LONDON FRENCH
TANQUERAY GIN, LEMON JUICE, SUGAR
SYRUP, TOPPED WITH CHAMPAGNE
€17

SUNNY BAY
SMIRNOFF VODKA, MELON LIQUOR,
PINEAPPLE JUICE, CHERRY TO GARNISH,
€14

OCEAN BREEZE
BACARDI WHITE RUM, AMARETTO, BLUE
CURACAO & PINEAPPLE JUICE
€14

NON-ALCOHOLIC COCKTAILS
SHIRLEY TEMPLE
TANQUERAY GIN 00, CRANBERRY JUICE,
IRANGE JUICE, RASPBERRY PUREE, LEMON
JUICE, ORANGE PEEL TO GARNISH
€10

Afternoon Tea

€40 per person

Sparkling Afternoon Tea €45

“Afternoon tea”

This tradition is believed to have been introduced by Anna, the 7th Duchess of Bedford in the early 19th century. The usual habit of serving dinner late left her hungry by late afternoon, so she ordered tea, bread and butter, and cakes to be served in her room, it continues through the Upper Class

FRESHLY BAKED SWEET TREATS

ROSE PISTACHIO CHOUX, ROSE PISTACHIO CREAM, PINK VANILLA CREAM, ROSE GEL (1,3W,10,11P,11A,12)

RED VELVET CAKE, WHITE CHOCOLATE MOUSSE, MASCARPONE CREAM (1,3W,10,11A)

RASPBERRY & ELDERFLOWER MOUSSE, PINK CHOCOLATE (1,10,11A,12)

STRAWBERRY & HIBISCUS MACAROON, STRAWBERRY GANACHE (1,10,11A,12)

PLAIN SCONE AND FRUIT SCONES SERVED WITH BUTTER AND PRESERVES (1,3W,10)

SANDWICHES

ROAST HERB CORONATION CHICKEN, BABY GEM LETTUCE, SULTANAS, TORTILLA WRAP (1,3W,4,7)

“BACON & EGG” EGG MAYONNAISE, CRISPY BACON, MINI BRIOCHE BAP (1,3W,4,7,10)

SMOKED SALMON, GUINNESS & TREACLE BROWN BREAD, CAPERBERRIES, DILL & LEMON CRÈME FRAICHE (1,3W,4,10,14)

CUCUMBER & CRESS SANDWICH, MINT CREAM CHEESE WHOLEMEAL BREAD (3W,10)

1) EGGS, 2) MOLLUSCS, 3) GLUTEN, 4) SULPHUR DIOXIDE, 5) CELERY, 6) SESAME SEEDS, 7) MUSTARD, 8) CRUSTACEANS, 9) LUPIN, 10) MILK, 11) NUTS, 12) SOYBEANS, 13) PEANUT, 14) FISH, A) ALMONDS, B) BARLEY, C) CASHEW, GF) GLUTEN FREE, O) OAT, R) RYE, V) VEGETARIAN, W) WHEAT

FLAVOURED TEAS

CAMOMILLE FLOWERS (CAFFEINE FREE)
a classic herbal tea made from the scented flowers & leaves of the wild camomile plant

CEDERBERG REDBUSH (CAFFEINE FREE)
a classic red rooibos tea made from the soft needle like leaves of the wild south african plant, aspalathus linearis

GREAT RIFT DECAF (BREAKFAST TEA)
crafted using the finest teas from across east africa & the great rift valley

JASMINE TEA PEARLS (GREEN TEA)
the mild sweetness of green tea combined with the soft floral notes of jasmine flowers

LEMONGRASS & GINGER (CAFFEINE FREE)
a warming herbal tea made with pure lemongrass & spicy ginger pieces

MAO FENG (GREEN TEA)
a pure green tea sourced from china where the very best teas of this variety are to be found

PEPPERMINT LEAVES (CAFFEINE FREE)
a classic herbal tea made from only the finest pure peppermint leaves

REDBERRY & FLOWER
Fruity, refreshing, rich in antioxidants and naturally caffeine free is a luxuriously smooth blend of sweet red berries and refreshing hibiscus.

VIRGINIA CHAI (SUGAR FREE)
the brightness and vitality of a supreme African black tea infused with an eclectic blend of herbs and spices

VIRGINIA EARL GREY (AFTERNOON TEA)
a scented pure origin tea, sourced from the finest tea gardens in rwanda

VIRUNGA (AFTERNOON TEA)
sourced from tea bushes that grow slowly at high altitude & at relatively low temperatures, developing a great flavour

Pink Afternoon Tea Drinks

PINK GIN FIZZ €10
Pink Gin Served with Grapefruit, Citrus, Topped up with Prosecco

