

Treats

Classic Treats

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| Classic Croissant [1.1, 4, 5] | €3.75 |
| Almond Croissant [1.1, 2.2, 4, 5] | €4.50 |
| Danish [1.1, 4, 5] | €4.50 |
| Scone Selection [1.1, 2, 4, 5] | €4.50 |

Sweet Favourites

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| Warm Chocolate Brownie served warm with vanilla bean ice cream [1.1, 2, 4, 5, 8] | €7.00 |
| Deep Filled Apple Pie served warm with vanilla bean ice cream [1.1, 4, 5] | €7.00 |
| Muffin [1.1, 2, 4, 5] Ask server for today's flavour | €4.50 |
| Dressed Cookies [1.1, 4, 5, 8] | €4.00 |
| Lemon Drizzle Cake [1.1, 4, 5] | €4.50 |
| Carrot & Walnut Cake [GF] [2.3, 4, 5] | €6.50 |

Patisserie

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| Cake of the day [ask for allergens] | €6.50 |
| Cheesecake of the day [1.1, 2, 4, 8] Ask server for today's flavour | €8.00 |
| Pear & Almond Tart [1.1, 2.1, 4, 5] | €7.00 |
| Raspberry Bakewell [1, 4, 5, 8] | €6.00 |

CORNER CAFE

GOURMET FOOD PARLOUR

Hot Drinks

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| Espresso | €3.20 |
| Americano | €3.75 |
| Cappuccino [4] | €4.30 |
| Latte [4] | €4.30 |
| Flat White [4] | €4.00 |
| Mocha [4] | €4.50 |
| Chai Latte [4] | €4.30 |
| Hot Chocolate [4] | €4.30 |
| Irish Breakfast Tea | €3.60 |
| Organic Tea Selection Camomile / Peppermint /Earl Grey Green Tea / Decaf | €3.75 |
| Add a macaroon | €1.00 |

Parlour House Blend coffee used, supplied
and blended in Ireland by Findlaters

Cold Drinks

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| Homemade Smoothies | |
| Berry Nice Mixed berries, banana, milk, honey [4] | €6.00 |
| Tropical Papaya, pineapple, mango, kiwi, coconut | €6.00 |
| Keelings Fresh Juices Apple/Orange | €4.50 |
| Homemade Lemonades Ask your server | €7.00 |
| All About Kombucha Ginger & Lemon Organic / Raspberry | €4.50 |
| Minerals Coke / Coke Zero / 7up /7up Free / Club Orange | €3.75 |
| Fior Uisce Water Still or Sparkling | €2.75 / €5.50 |

ALLERGEN KEY

1. GLUTEN (1.1 Wheat 1.2 Rye 1.3 Barley 1.4 Oats) 2. NUTS (2.1 Almonds 2.2 Hazelnuts 2.3 Walnuts 2.4 Cashews
2.5 Pecan Nuts 2.6 Brazil Nuts 2.7 Pistachio Nuts 2.8 Macadamia/Queensland nut) 3. PEANUTS 4. MILK 5. EGGS 6. FISH
7. CRUSTACEANS (7.1 Crab 7.2 Prawns 7.3 Lobsters 7.4 Crayfish) 8. SOYBEANS 9. MOLLUSCS (9.1 Mussels 9.2 Oysters 9.3 Squid 9.4 Snails)
10. MUSTARD 11. SESAME SEEDS 12. SULPHUR DIOXIDE & SULPHITES 13. LUPIN 14. CELERY

[GF] GLUTEN FREE • [V] VEGETARIAN • [VE] VEGAN

All precaution is taken while preparing food in our kitchens. Our kitchen is NOT a nut and gluten free environment