



ALL DAY MENU



PARTERRE NIBBLES

HICKORY SMOKED TOASTED ALMONDS €3.50

(6, (almonds))

Paired with: Herbe Sainte Chardonnay, Languedoc - France - Glass €10.00

The crispness of apple and the mellow sweetness of honeydew melon highlight the subtle nuttiness of the almonds, giving each bite a well-rounded freshness.

SFORNATINI ROSEMARY BREAD STICKS ROASTED RED PEPPER HUMMUS €5.00

(1a, 2, 3, 5, 7, 12)

Paired with: Bevi Montepulciano D'abruzzo - Italy - Glass €11.00

The richness of the dark berries along with the smoothness of the Montepulciano contrasts beautifully with the spice of the red pepper hummus, balancing perfectly between sweet and savoury flavours.

SMASHED AVOCADO BRUSCHETTA FOCACCIA CROUTON PICO DE GALLO SALSA €7.00

(1a, 2, 7, 12)

Paired with: Siegel Reserva, Sauvignon Blanc - Chile - Glass €10.00

The sharpness of citrus enhances the rich and creamy texture of the avocado, adding a refreshing crispness to each bite.

MADAM OLIVA GREEN CERGINOLA OLIVES €3.50

(12)

Paired with: ETRA Albarino - Spain - Glass €12.00

The fruity, citrus sweetness in this Albarino works to bring out the earthy richness of the green olives, creating a unique blend of sweet and savoury flavours.

Allergens: 1 = Wheat- a Wheat flour b. Semolina c. Wholemeal d. Wheat Bran e. Rye, 2 = Milk, 3 = Mustard,
4 = Celery, 5 = Eggs, 6 = Nuts, 7 = Soybean, 8 = Crustacean, 9 = Fish, 10 = Mollusc, 11 = Sesame Seeds,
12 = Sulphur Dioxide and Sulphites, 13 = Peanuts, 14 = Lupin a. Barley b. Oats

PARTERRE LIGHT BITES

ESTATE CAESAR SALAD €13.50

Baby Gem | Smoked Lardons | Focaccia Croutons | Parmesan | Homemade Caesar Dressing (1a, 2, 3, 5, 7, 12)

Add Succulent Chicken Fillet €3.00

Paired with: Siegel Reserva Sauvignon Blanc - Chile - Glass €10.00

The citrus notes within this Sauvignon Blanc creates a bold contrast to the creaminess of the ceasar dressing, while harmoniously complimenting the parmesan flavours to add an extra layer to this dish.

VEGAN GARRYHINCH MUSHROOMS ON SOURDOUGH €14.00

Grilled Sourdough | Vegan Parmesan | Aged Balsamic | Olive Oil | Crushed Hazelnuts (1a, c, 2, 12)

Paired with: Herbe Saint Cabernet Sauvignon - Languedoc, France - Glass €10.00 (not vegan)

A complex blend where the sweetness of the bramble fruits meet the rich nuttiness of the hazelnuts, earthy tones of the mushroom and the creamy depth of the parmesan.

MACROOM BUFFALO BURATTA €14.50

Mini Heirloom Tomatoes | Rocket | Sforatini Bread Sticks | Basil Pesto (1a, c, 2, 6(Cashew/Pinenut), 12)

Paired with: Cassone Reserva Malbec - Argentina - Glass €11.00

The rich intensity of the blackberry in the Malbec seeks to bring out the sweetness in the heirloom tomatoes while also balancing the flavour of the basil pesto and rocket.

SMOKED HADDOCK, SALMON & HAKE FISH CAKE €13.50

Pickled Fennel & Cucumber | Baby Leaf | Lemon & Dill Aioli | Lime (1a, 2, 5, 9, 12, 14)

Paired with: Herbe Saint Chardonnay - Languedoc, France - Glass €10.00

The crisp apple and pear notes in the Chardonnay complement beautifully the smokiness and richness of the fishcakes, elevating the flavour experience.

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PARTERRE SHARING PLATES

CHARGRILLED MEDITERRANEAN VEGETABLE SHARING BOARD €28.00

Chargrilled Aubergines | Courgettes | Artichokes | Sfnatini Bread Sticks

Red Pepper Hummus (1a, c, 2, 4, 5, 11, 12)

Paired with: Bevi Pecorino D'Abruzzo – Italy – Glass €12.00

The bold fruity flavouring of the Pecorino complements the richness of the chargrilled aubergines along with the subtle creaminess of the red pepper hummus

ITALIAN CHARCUTERIE SHARING BOARD €28.00

Parma Ham | Aged Coppa | Bresaola | Sfnatini Bread Sticks | Sundried Tomato Pesto

(1a, c, 2, 4, 5, 11, 12)

Paired with: Mileto Rioja Crianza - Spain - Glass €12.00

Oak-aged vanilla undertones in the Rioja complement the charcuterie's cured richness, while the bright cherry and strawberry flavors contrast the meats' robust texture, giving the dish a more satisfying lift.

IRISH FARMHOUSE CHEESE BOARD €16.00

Durrus | Brie | Cashel Blue & Gubeen | Crackers | Fruit | Celery & Chutney (1a,c, 2, 4, 5, 11, 12)

Paired with: Lafond Cotes du Rhone - Rhone Valley, France - Glass €12.00

The fruit forward profile of this Cotes du Rhone enhances the immense creaminess of the Brie, while its sweetness combines with the earthiness of the cheeses making for a perfect balance of flavours.

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COCKTAIL AFTERNOON TEA



PARTERRE BITES

BOILIE GOATS CHEESE LOLLIPOPS

Co Meath Farm Chives (2)

MINI ROASTED VEGETABLE QUICHE

Greek Feta (1a, 2, 5, 7, 12)

CRISPY LOCAL HAM HOCK

Lakeshore Grain Mustard Aioli (1a, 2, 3, 5, 7, 12)

Suggested Cocktail Pairing: First Date

Limoncello, Watermelon Syrup, Mint, Prosecco, Topped with Watermelon Soda

PARTERRE PANTRY

MINI IRISH SMOKED SALMON BAGEL

Classic Mini Bagel | Dill & Lemon Whipped Cream Cheese (1a, 2, 5, 9, 12)

CORONATION CHICKEN BREAST

Curry Spiced Aioli | Soft Brioche | Fresh Coriander (1a, 2, 5, 7, 12)

PESTO & MOZZARELLA FOCACCIA

Sundried Tomato Tartar | Basil Pesto | Herb Focaccia (1a, 2, 5, 6 (Cashew/Pinenut), 7, 12)

SMASHED AVOCADO BRUSCHETTA

Focaccia Crouton | Pico de Gallo Salsa | Fresh Basil Pesto (1a, 2, 7, 12)

Suggested Cocktail Pairing: Blackberry Bubbles

Berry infused Gin, Blackberry Puree, Lime Juice, Ginger Liqueur, Mint, Topped with Grapefruit Soda

PARTERRE SWEET TREATS

LEMON MERINGUE TARTLET

Zesty Lemon Curd | Shortcrust Pastry | Italian Meringue (1a, 2, 5, 7)

CHOCOLATE GINGER CAKE

Whipped White Chocolate Ganache (1a, 2, 5, 7)

Suggested Cocktail Pairing: First Kiss

Baileys, Galliano Vanilla Liqueur, Cream, Milk, Red Berry Marmalade

Afternoon Tea with a choice of one paired cocktail €46pp.

€5 supplement if you wish to choose a cocktail from our full cocktail list.

Afternoon Tea only €37pp.

** Prebooking Essential**

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