



VICTORIAN TEA ROOMS

Sample Lunch Menu

From 12.00pm to 4.00pm

Here at the Tea Rooms, we love our food, our tea and our coffee. In our artisan kitchen, we use the best of ingredients, Irish wherever possible, to ensure freshness and quality for you to enjoy. We grow our own herbs, which you can taste throughout our menu, particularly through the summer months when they are at their best.

Wine

Campo Flores Blanco Orgánico 2020

Bright straw-coloured with appealing notes of grapefruit, pear and honeysuckle, this is fresh and zippy from the off. 6.75

Campo Flores Tinto Orgánico 2020

Bright, juicy, that shows supple strawberry and blackberry flavours with a warming, spicy finish. 6.75

Starters

Homemade Soup of the Day

A seasonal soup, made in the Tea Rooms served with a selection of bread 6.95
(6, bread allergens are listed over leaf)

St Kevin's Wicklow Brie

St Kevin's Wicklow Brie, melted with cranberry and orange relish on brown seeded sourdough (2,8, 10, for bread allergens please turn over) 7.95

Tea Rooms Pâté

Homemade chicken liver pate served with Tea Rooms red onion marmalade, sourdough toast and dressed leaves 11.50 (1,2,4,8,10)

Prawn and Chorizo

Warm prawn and chorizo and butter bean salad 8.50
(1,8, 5,13,10, for bread allergens please turn over)

Bruschetta

Toasted garlic sourdough, buffalo mozzarella, beef tomatoes, fresh basil and balsamic oil, 11.50 (1,2)

Homemade Garlic Bread, 4.25, add cheese 1.00 (1,2)

Main Course

Homemade Beef Burger (100% Irish Beef)

Dressed leaves, sliced tomato, mature white cheddar and chilli mayo on a toasted bap with chips 17.50
(1,2,4,10)

Smoked Salmon Salad

Irish smoked salmon with mixed leaves, roast cherry tomatoes, olives, radish and feta cheese, citrus dressing (*Can be adapted to suit Vegetarian/Vegan diets*) 15.95
(2,13)

Goats' Cheese Salad

Five Mile Town goats' cheese with mixed leaves, cubed beetroot, pomegranate, roast honey walnuts with a balsamic dressing (*Can be adapted to suit Vegetarian/Vegan diets*) 15.75 (2,3,10)

Chicken Sandwich

Dressed leaves, sliced fresh tomato, goats' cheese, and roast red pepper, tarragon mayonnaise, served on brown sourdough with chips, 15.95 (1,2,4,10)

Salmon Sandwich

Slices of Irish smoked salmon, with rocket, capers, lemon and dill soft cheese and pickled cucumber on a bread of your choice (1,2,5,8,10,13)

Honey Glazed Ham Sandwich

Dressed leaves, sliced fresh tomato, melted red cheddar, homemade coleslaw and Tea Rooms onion jam, served on white sourdough bread, 15.25 (1, 2, 4, 8)

Regular, 11.95 Small, 7.95

Combo, small with soup of the day, 13.00

Sides

Chips

Garlic Bread

Side Salad



Please turn over



Allergens

Tea Rooms Bread – Brown (1,2,4) Brown Seed (1,2,3,4,5) White Bread (1) Gluten Free Bread (2,4,5)
1=Gluten, 2 = Milk, 3 = Nuts, 4= Eggs, 5=Sesame seeds, 6=Celery, 7=Soybeans, 8=Sulphites, 9=Crustaceans, 10=Mustard, 11=Lupin, 12 = Molluscs, 13=Fish

Tea & Coffee

Barry's gold blend loose leaf tea 3.15



Solaris herbal tea (Organic) 3.65 (Chakra Tea, blended to match your wellness. Vegan and plastic free

I Am - Root Chakra – Ginger, Cinnamon, Cacao Peel

I Feel - Sacral Chakra -Rooibos, Cacao Peel, Vanilla

I Do -Solar Plexus – Black tea, Cinnamon, Cardamom

I love- Heart – Chamomile, Fennel, Rose

I Speak -Throat – Lemongrass, Hibiscus, Ginger

I See - Third Eye – Peppermint, Fennel, Nettle



McCabe's Coffee

Americano regular 3.50

American large 3.95

Flat White 3.75

Latte regular 3.75

Latte large 4.15

Cappuccino regular 3.75

Cappuccino large 4.15

Alternatives milks (oat or almond) plus 40c

Please note, that for groups over four we cannot split bills. Thank you.

All food, including cakes are prepared in our kitchen using the best quality ingredients. We use free range eggs in our cooking. While we do our very best to ensure that only the allergens listed are contained in any item, unfortunately we cannot guarantee this.

