



VICTORIAN TEA ROOMS

SAMPLE Lunch Menu

(From 12.00pm)

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, fresh and zippy from the off. **€7.50**

Campo Flores Tinto Orgánico 2020

Bright and juicy, that shows supple strawberry and blackberry flavours with a warming, spicy finish. **€7.50**

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 listed over leaf)

Tea Rooms Pâté

Homemade chicken liver pate served with Tea Rooms onion Jam, sourdough toast and dressed leaves.

€12.50 (1,2,4,8,10)

King Prawns with Chilli, Garlic & Lime

Pan fried king prawns, with chilli, garlic & lime, On a tomato concasse, served on a slice of toasted white Sourdough garlic bread with dressed leaves.

€14.95 (1,2,8,10,12)

Combo - Soup & Sandwich

Small soup of the day, with a small sandwich: smoked salmon or St. Kevin's Wicklow brie **€13.75**

St. Kevin's Wicklow Brie

St. Kevin's Wicklow Brie, melted with cranberry and orange relish on brown seeded sourdough. **€8.75**

(2,8,10, bread allergens listed over leaf)

Trio of Stuffed Mushrooms

Flat cap mushrooms stuffed with walnut cream cheese, sundried tomato, basil cream cheese, feta and olives.

Served with dressed leaves and a French dressing.

€11.50 (2,3,10)

Smoked Salmon Sandwich

Ballycotton Irish smoked salmon, dressed leaves, capers, lemon & dill soft cheese with pickled cucumber on a choice of bread.

Regular **€13.00** Small **€8.50** (1,2,5,8,10,13)

Main Courses

Tea Rooms Fish & Chips

Beer battered cod fillets, homemade tartare sauce, Minted pea purée, lemon wedge, served with chips. **€18.95** (1,4,13)

Homemade Beef Burger (100% Irish Beef)

Homemade, 100% Irish beef burger, dressed leaves, sliced beef tomato, roast red peppers, Tea Rooms onion jam, melted smoked cheddar, with chilli mayo, and served on a toasted brioche bun with chips.

€18.50 (1,2,4,8,10)

Huevos Rancheros

Lightly warmed corn tortillas, smothered in spicy mixed beans, pepper & tomato salsa.

Served with two fried eggs, smashed avocado and jalapenos.

€13.95 (4)

Add feta cheese (2) or chorizo **€1.50**

Tea Rooms House Salad

Dressed leaves, sliced golden beetroot, spiced roasted chickpeas, pomegranate seeds, honey roasted walnuts, avocado smash, with a French dressing. **€12.00** (2,3,8,10)

Add Ballycotton smoked salmon **€17.00** (13)

Add herbed chicken **€17.00**

Add Fivemile Goats Cheese or Feta Cheese **€15.95** (2)

Tea Rooms Open Steak Sandwich

Pan seared 5 oz sirloin steak, dressed rocket leaves, sauteed mushrooms & onions, Tea Rooms homemade pepper sauce with horseradish mayo on toasted white sourdough. **€18.95** (1,2,4,8,10)

Chicken Caesar Sandwich

Sliced herb grilled chicken breast, dressed leaves, sliced beef tomato, roasted aubergine, melted brie, crispy bacon, Tea Rooms chutney & tarragon mayo. Served on toasted brown sourdough and with chips. **€16.95** (1,2,4,8,10,13)



SAMPLE Lunch Menu *continued*

Sides

Chips (1,2,10 *trace*)

Garlic Bread (1,2)

Side Salad (10)

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

Sweet Treats

No trip to the Tea Rooms is complete without sampling our inhouse, freshly baked scones, cakes, tarts and gluten-free options. Served with freshly whipped cream.

Tea & Coffee

Barry's Gold Blend Loose leaf tea €3.35

Solaris Organic Herbal Tea €3.95

Chakra tea; blended to 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 Speak- Throat – Lemongrass, Hibiscus, Ginger

McCabe's Coffee Americano *regular* €3.85

Americano *large* €4.15

Flat white €4

Latte *regular* €4

Latte *large* €4.50

Cappuccino *regular* €4

Cappuccino *large* €4.50

Oat or almond milk 40c extra

Please note – 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.

