

THINGS TO MAKE YOU GO MMM...

# *lounge*



Something  
for everyone

try our exciting  
lounge menu  
for breakfast  
or lunch

FRESHLY  
PREPARED  
... SERVED  
WITH A  
SMILE



# morning

Available until 12 noon daily

## Breakfast

Freshly cut seasonal fruit with a blueberry and banana smoothie **7.00**



Toasted English muffin with bacon and a poached free range egg with tomato relish and Cheddar cheese with freshly squeezed orange juice **8.90**



Organic porridge oats served with milk, nuts seeds and honey **5.50**



Freshly cut seasonal fruit served with low fat natural yoghurt, G's berry compote and Paddy O Granola **6.50**



Mixed berry, apple and granola muesli fresh whole banana, natural yoghurt, walnuts and pomegranate essence **5.50**



One pastry item (choose from chocolate muffin, blueberry muffin, butter croissant or pain au chocolat) with tea or coffee **4.50**



Cream Tea or coffee with homebaked scone with preserves **6.50\***



Stack of buttermilk pancakes served with freshly whipped cream and maple syrup **6.50**



Belgian waffle served with freshly whipped cream and maple syrup **5.50**



Bacon and cheese filled croissant **4.50**



*\*supplement of .50 cent applies for speciality coffees and teas*

SUPER BUFFET BREAKFAST IS SERVED IN OUR RESTAURANT  
WITH A FULL SELECTION OF HOT & COLD BREAKFAST ITEMS **15.00**

# soup and sandwiches

Available from 12 noon to 6pm daily

## Open Sandwiches

served on traditional brown soda bread and accompanied by a house salad garnish

Prawn Marie Rose **9.00**



Pulled Limerick Ham **6.75**



Organic Burren Smoked Salmon **7.60**



O'Brien's Cheddar and Tuna Melt **7.50**



## Speciality Sandwiches

all served with house fries

BLT - bacon, lettuce & tomato on sour dough **8.50**



Traditional Club - triple decker of lemon chicken, bacon, mayonnaise, tomato and romaine lettuce **14.50**



Chargrilled Irish Blackened 4oz Striplion Steak with garlic rubbed toasted ciabatta, caramelised red onion marmalade, leafy greens, onion strings **15.00**



Classic Chicken Caesar Wrap **7.50**



# soup and sandwiches

Available from 12 noon to 6pm daily

## Traditional Sandwiches - 6.50

Served in a **wrap**, on **white** or **brown** sliced bread on **sourdough** or **multi-cereal** loaf bread

Poached breast of chicken with creamy mayo



Peppered salami & mozzarella with mixed greens



Prime roast beef with horseradish cream



Honey Baked Limerick Ham, wholegrain mustard and tomato relish



Tuna, hummus, radish, shallots and baby leaves



Roast Vegetables Provençal with mozzarella



Add a portion of our House Fries to any of the above **3.50**

## Soup and Combos

Homemade Cream Soup of the Day **5.50**



Wild Atlantic Way Chowder of natural smoked haddock, salmon, cockles and native mussels served with traditional soda bread **8.00**



## SOUP & SANDWICH COMBO

TODAY'S CREAM SOUP AND ANY OF THE TRADITIONAL SANDWICH SELECTION **9.90**

# salads & platters

Available from 12 noon to 6pm daily

## Salads & Platters

The Great Irish Board - pulled Limerick ham, prawn cocktail, Guinness cheese, organic Irish Burren hot & cold smoked salmon, Ballymaloe relish, served with traditional soda bread **13.50**



'I was born free as Caesar' - romaine leaves, bacon crisps and Parmesan crackers salad **9.75**

with chicken **15.75**



Baked St. Tola's Goats Cheese Tart and heirloom beetroot salad with walnuts and garden leaves **13.00**



## DAILY LUNCH SPECIALS

AVAILABLE FROM PORTERS RESTAURANT,  
PLEASE ASK YOUR SERVER FOR MORE DETAILS

# favourites

Available from 12 noon to 6pm daily

## Our Recommendations

Ethical, beer battered Catch of the Day, skin on fries, peas and Tartar sauce **16.50**



100% Irish 8oz Beef Cheddar Burger on a brioche toasted bun with relish, mayo, beef tomato, lettuce, house fries & onion strings

**14.50**



A taste of Thailand with flavours of coriander, chilli and coconut milk served with a Jasmine rice vegetarian **14.00**

butter cooked chicken **16.00**

prawns **18.00**



Thai style fish cake with a mango and chilli salsa, and a citrus dressing **8.50**



Free range 3 egg omelette, with a filling of your choice, served with quinoa and spinach salad **9.50**



# something sweet

Available from 12 noon to 6pm daily

## Desserts & Cheese

Slate - Irish cheeses with  
crackers and fruit chutney **9.50**



Ice Cream - A pod from Murphy's  
Coolhull Farm ice cream **5.50**



Apple - Slightly warmed Bramley apple crumble,  
smooth vanilla custard **5.50**



Fruity - Lemon tart with a raspberry sorbet **5.90**



Chocolate - Warm chocolate brownie,  
scoop of ice cream **6.00**



Pudding - Bread & butter pudding,  
Chantilly cream **6.60**



# slurp

## Teas, coffees and juices

|                               |             |
|-------------------------------|-------------|
| Arabica Coffee                | <b>3.00</b> |
| Americano                     | <b>3.00</b> |
| Espresso                      | <b>3.00</b> |
| Double Espresso               | <b>4.25</b> |
| Cappuccino                    | <b>3.50</b> |
| Cafe Latte                    | <b>3.50</b> |
| Cafe Mocha                    | <b>3.60</b> |
| Caramel Cappuccino            | <b>3.60</b> |
| Vanilla or Caramel Latte      | <b>3.60</b> |
| Macchiato                     | <b>3.00</b> |
| Chocolate Macchiato           | <b>3.60</b> |
| Irish Breakfast Tea           | <b>3.00</b> |
| Speciality & Flavoured Tea    | <b>3.30</b> |
| Hot Chocolate                 | <b>3.50</b> |
| Freshly Squeezed Orange Juice | <b>5.00</b> |
| Apple or Cranberry Juice      | <b>3.50</b> |

## Wines

### Red

|   | Bottle<br>75cl | Carafe<br>250ml | Glass<br>175ml |
|---|----------------|-----------------|----------------|
| Emiliana Cabernet Sauvignon Chile       | <b>26.00</b>   | <b>9.50</b>     | <b>7.00</b>    |
| Pierre et Remy Gauthier Merlot - France | <b>27.00</b>   | <b>9.80</b>     | <b>7.25</b>    |
| Trulli Sangiovese, Toscana, IGT, Italy  | <b>27.00</b>   |                 |                |

### White















|   |              |             |             |
|---|--------------|-------------|-------------|
| Emiliana Sauvignon Blanc Chile            | <b>26.00</b> | <b>9.50</b> | <b>7.00</b> |
| Pierre & Remy Gauthier Chardonnay, France | <b>27.00</b> |             |             |
| Trulli Pinot Grigio, Toscana IGT, Italy   | <b>27.00</b> | <b>9.80</b> | <b>7.25</b> |

*Obviously we have a whole bar at our mercy so this list is not exhaustive.  
You know what you like! Just ask us and we'll do what we can.*



All prices are in EUR.

All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking. Please ask your server for more details and specific allergy information on each of our dishes.

-  Celery
-  Crustaceans
-  Eggs
-  Fish
-  Cereals containing gluten
-  Lupin
-  Milk
-  Molluscs
-  Mustard
-  Peanuts
-  Sesame seeds
-  Soybeans
-  Sulphur dioxide & sulphites
-  Tree Nuts