

**Morning Sweet Treats**  
**Monday – Sunday 8am- 11.30am**

Bakers basket for two with fresh cream and jam

€12.95

Homemade baked fruit scones

Traditional butter croissants

Raisin and custard swirls

Pain au chocolate

Freshly brewed tea or coffee

*(5,6,7,11)*

“Breakfast Bap” €7.00

Toasted flour bap with crispy bacon, sausage, soft  
fried egg with tea or coffee

*(5,6,9,11)*

Chocolate or blueberry muffin €3.00

*(5,6,7,11,14)*

Home baked fruit scone with jam and sweet  
cream €3.00

*(6,7,11)*

Apple turnover with jam and sweet cream €3.00

*(5,6,11)*

**Coffee**

Regular or decaf.....€2.50

Cappuccino.....€3.75

Café latte.....€3.75

Café mocha.....€3.75

Espresso.....€2.50

Double espresso.....€4.00

Hot chocolate.....€3.75

**Tea**

House blend.....€2.50

Earl grey.....€3.00

Chamomile.....€3.00

Fruit & herbal infusions.....€3.00

**Lounge Menu**  
**Monday – Sunday 11.30am – 10pm**

**Starters**

- Soup of the day €4.95  
Sometimes smooth, sometimes rustic but always  
homemade with a freshly baked roll (6,7,9,12)
- Creamy seafood chowder €7.95  
Fresh fish and shellfish with freshly baked brown bread  
(1,2,3,6,7,8,9,12)
- Chicken liver parfait €7.95  
With toasted brioche, chef's homemade chutney, baby leaf  
salad (6,7,11,13)
- Baked Ardsallagh goats cheese, with sundried tomato  
brioche, balsamic and honey glaze, shaved beetroot  
(6,7,11,13,14) €8.50
- Golden crumbed fish cakes with butternut squash and  
thyme purée, tartar and basil aioli €7.95  
(1,2,3,6,7,8,9,11)
- Panko coated calamari with sweet potato crisps,  
coriander and lemon crème fraiche €7.95  
(1,2,6,7,11)
- Chicken wings with Louisiana hot sauce, celery sticks and  
blue cheese dressing Small €7.50 Large €13.50  
(7/8/12)

**Freshly Cut Sandwiches**

- Tuna, sweetcorn & mayonnaise €5.95  
(3,6,7,11,13)
- Egg salad €5.95  
(6,7,11,13)
- Poached chicken breast with herb stuffing €5.95  
(6,7,11,13)
- Boiled Irish ham €5.95  
(6,7,11,13)

All above sandwiches served with petit salad

**Soup & Sandwich Combo**

- Freshly cut doorstep sandwich and homemade soup of  
the day €8.95  
(6,7,9,12)

### **Sandwich Trios**

Silver Springs toasted special, petit salad & chips €8.95  
(6,7,8,13)

Ciabatta of home cooked ham, brie and red onion jam  
with petit salad and cup of soup €10.95  
(6,7,8,9,12,13)

Tuna and avocado melt bap, with petit salad and fries  
(3,7) €8.50

Club sandwich of roast turkey, crispy bacon, fried hens  
egg, plum tomato and aged cheddar cheese on focaccia  
bread, served with soup and petit salad €11.95  
(6,7,8,9,11,12,13)

Sweet chilli chicken wrap, roasted red pepper and wilted  
rocket in a tomato wrap, petit salad and fries €9.50  
(6,7,8,9,11,12,13)

Should you require an alternative sandwich filling, please  
ask your server. All freshly cut sandwiches are made on  
doorstep bread, O' Keeffe's Bakery, Cork.

Gluten free sandwiches available

### **Salads**

Caesar salad, baby gem lettuce, garlic flute, parmesan  
shavings and bacon lardons, boiled egg €10.50  
(3,6,7,11)

Add chicken €2 | Add prawns €3

Greek salad, baby leaves, red onion, green olives, feta  
cheese and sundried tomatoes dressed with balsamic  
dressing €11.50  
(7)

Thai beef salad, Asian spiced noodles, baby leaves, pine  
nuts, teriyaki and coriander dressing €12.95  
(5,6,8,11)

Crispy coated brie cubes with fresh chilli and plum  
dressing on a bed of mix baby leaves €12.95  
(6,7,8,11,9,13)

## Mains

Bangers and mash, red onion marmalade and pickled onion jus €13.50  
(6,7)

Pan-seared liver and bacon, black pudding pomme purée, roast shallot gravy €13.50  
(6,7,9)

6oz steak sambo, carmelized onion, crispy ciabatta, horseradish aioli, baby gem, chips & house salad €14.95  
(6,11)

Stir-fry vegetables noodles, oyster and garlic, roasted sesame seeds  
(2)

Add chicken €2 Add Prawn €3 €13.95  
(1,6)

Confit of duck, bed of colcannon potato and black cherry & Malibu sauce €14.95  
(7)

Roast supreme of chicken with crispy bacon, leek potato cake, buttered greens and wild mushroom cream €15.50  
(6,7,11,12)

Grilled fish of the day, served with seasonal vegetables and potato or chips and salad €15.95  
(3,4,6,7,11)

Baked salmon with brioche and pesto crust on a bed of crème fraiche mash, sundried tomato cream €15.95  
(3,5,6,7)

Chicken sizzlers\* wok fried chicken and chilli infused chunky vegetables, served with wraps, guacamole, crème fraiche & homemade salsa  
(\* Vegetarian option also available) €14.95  
(6,7,11,14)

Penne pasta with garlic and rosemary roasted chorizo, Mediterranean vegetables, creamy tomato sauce, garlic flute, parmesan dust €11.95  
(6,7,11,14)

Add chicken €2 Add Prawn €3  
(1,2)

Spaghetti bolognese with garlic flute, parmesan dust €12.95  
(6,7,11,14)

## Mains

6oz sirloin steak, with crispy onion stack, roast Portobello mushroom, confit tomato, slaw salad, chunky chips, pepper sauce or garlic butter €18.00  
Included in price a glass of house wine or a Pint  
(6,7,8,9,11,13)

Roast of the day, served with market vegetables & potatoes €12.50  
(7)

“Fish & Chips” beer battered fillet of fresh haddock with mushy peas, lemon tartar sauce, chunky chips €15.95  
(3,6,7,8,9,11)

Thai red chicken curry\* lemon scented basmati rice, naan bread \*(vegetarian option also available) €13.50  
(6,8)

Hand-minced Irish Angus beef burger. Brioche bun, crisp lettuce & tomato, aged Swiss cheese, twice cooked chips, homemade chili & tomato chutney. (please allow 20 minutes cooking time) \* (vegetarian burger also available) €14.95  
(6,7,8,9,11,13,14)

Golden fried chicken breast goujons, chunky chips, rustic salad, sweet chilli and basil aioli €13.95  
(5,6,7,8,11,12)

100% Irish Certified, Irish Hereford Prime Ribeye Steak, Cooked to your liking, with twice cooked fresh Chips, Creamy Pepper Sauce, Crispy Tobacco Onions. Served with a Wild Rocket, Sun Kissed Tomatoes & aged Parmesan Garnish €23.95  
(6,7,8,9,11,13)

## Dessert

Warm apple pie with vanilla ice-cream & crème Anglaise €5.95  
(6,7,11)

Raspberry and white chocolate roulade, freshly whipped cream & fruit coulis €5.95  
(7,11)

Toblerone cheesecake, vanilla bean cream, honeycomb ice-cream €5.95  
(5,6,7)

Death by chocolate brownie, vanilla ice-cream, clotted cream  
(5,6,7) €5.95

Sticky toffee pudding with caramel ice-cream, caramel sauce  
(5,6,7) €5.95

Salted Caramel & Chocolate Brownie with Vanilla Bean Ice Cream and Chantilly Cream  
(5,6,7) €5.95

Selection of ice-creams in a wafer basket  
(6,7,11) €5.75

### Coffee

Regular or decaf.....€2.50  
Cappuccino.....€3.75  
Café latte.....€3.75  
Café mocha.....€3.75  
Espresso.....€2.50  
Double espresso.....€4.00  
Hot chocolate.....€3.75

### Tea

House blend.....€2.50  
Earl grey.....€3.00  
Chamomile.....€3.00  
Fruit & herbal infusions.....€3.00

### WHITE WINE

<b>Chile</b>	Glass	Bottle
Chilensis Chardonnay	€6.30	€24.00
Fresh zesty and just edgy enough		

<b>Chile</b>	€6.30	€24.00
Chilensis Sauvignon Blanc		
Aromas of citrus fruits such as grapefruit and lime, a subtle touch of herbs, and a refreshing note of minerals. The palate is fresh and zesty		

<b>Italy</b>	€6.50	€25.00
Gabriella Pinot Grigio from Northern Italy		
Mouth-watering and delicate, citrusy and dry with a tangy finish with hints of nuts and toasted bread		

### RED WINE

<b>Chile</b>	€6.30	€24.00
Chilensis Merlot		
Jammy and with lovey undertones		

**Chile**

Chilensis Cabernet Sauvignon €6.30 €24.00

Intensely aromatic on the nose, there are red and black fruit characters that mingle with spicy and toasted oak notes

**Argentina**

€6.50 €25.00

El Esteco Malbec

Intense dark cherry red in colour. The nose hints of white pepper and attractive summer fruit. A well-balanced finish.

**FOOD ALLERGIES AND INTOLERANCES**

Before you order your food and drinks, please speak to a member of our staff who are fully trained in allergy awareness. If you have a food allergy or food intolerance please refer to the allergens listed numerically below and presented under each menu item in that format.

**1&2 Shellfish**

Crustaceans----Shrimp (crevette), prawns, crab, crayfish and lobster

Molluscs----Clams, cockles, mussels, oysters, octopus, snails, squid(calamari) and scallops

**3 Fish****4 Peanuts****5 Nuts**

Almonds, walnuts, pecan nuts, Brazil nuts, hazelnuts, cashews, pinenuts pistachio and macadamia

**6 Cereals containing gluten/wheat****7 Milk****8 Soya****9 Sulphur Dioxide****10 Sesame seeds****11 Egg****12 Celery and Celeriac****13 Mustard & 14 Lupin**

**Afternoon Tea Menu**  
**Monday – Saturday 2.30pm – 5.00pm**  
**Pre bookings essential**

A selection of finger and open sandwiches to include favourites;

Free range breast of chicken with pesto mayonnaise  
(4,6,7)

Honey glazed ham with peppered leaves & mustard  
(6,7,13)

Crushed egg mayonnaise with coriander (6,7,11)

Kilmore Quay smoked salmon, red onions & caper  
(3,6,7,11)

Warm homemade scones with homemade jam & cream  
(6, 7,11)

Madeira cake (6,7,11,5)

Cake selection prepared by our pastry chef ( 6,7,11,5)

Your choice of tea to select from;

**Green Tea**

Light and subtle, our pure green tea is sourced in china

**Lemon and Ginger Green Tea**

Enjoy green tea blended with perfectly paired flavours,  
lemon & ginger

**Rooibos**

Uniquely aromatic & naturally caffeine free “red bush”  
tea from the Western Cape province of South Africa

**Peppermint**

Pure peppermint brews a minty, satisfying drink that can  
be enjoyed at any time of the day especially with meals

**Chamomile**

A fragrant infusion with a natural delicate apple like  
flavour

**Earl Grey**

A delicate refreshing tea, earl grey is renowned for it’s  
beautiful citrus aroma

**Irish Breakfast Tea**

A full traditional tea very well rounded

Your choice of **coffee** to select from:

Americano

Espresso

Mocha

De-caffeinated coffee

Cappuccino

Latte

Hot Chocolate

Afternoon Tea €25.00 for two persons **Or** with a glass of  
mimosa €35.00 for two persons