

€49 AFTERNOON TEA

TEA SELECTION

RONNEFELDT LOOSE TEA

The Great G Tea

An extravagant broken leaf with a multitude of golden tips & richest of aromas

Darjeeling

A mature composition from the famous gardens of Darjeeling. An excellent Autumn pick: flowery and fully aromatic.

Apple Crumble

The combination of sweet apples with cinnamon and toffee notes on malty black tea is reminiscent of homemade apple crumble with sweet whipped cream.

Red Chili Tea

A very hot creation: the typical Indian spice tea with a smart, fruity-sweet strawberry aroma and a spicy chili note.

Chocolate Chai

A warming variant of Chai: Melting, soft nougat and cocoa notes are combined with strong spices and a slight ginger heat

Oolong Almond

The lightness of the green Oolong Tie Guan Yin and the subtle, creamy note of almond milk complement each other perfectly. A wonderfully nutty-sweet taste experience.

Ginger & Lemon

Herbal tea full of character with the fruity heat of ginger, supported by the lemony freshness of lemongrass and aromatic mint.

Rooibos Chocolate Truffle

Rooibos with a slight vanilla taste with sweet chocolate and truffle notes. Finest chocolate enjoyment without regrets. This tea is reminiscent of the taste of delicately melting pralines.

Apple Cinnamon

Winter comes in with a colourful bouquet of spicy aromas to apple pieces with cinnamon.

Irish Whiskey Cream

An extravagant flavour of Irish whiskey with a hint of cocoa blended with an intensely malty Assam tea

Rooibos Strawberries & Cream

Green Rooibos, blended with pieces of strawberry and delicate cream notes with a flurry of freshness

Green Dragon Lung Ching

Exceptionally rare green Chinese tea. The first leaf buds are picked in the spring to create this speciality tea. fragrance of whiskey with the breath of cocoa

CHAMPAGNE

Bollinger by the glass €26

INVISIBLE COCKTAIL | €5 | 0% CALORIES, 100% CHARITY

All proceeds of an Invisible Cocktail go to Galway Simon Community

Galway Simon Community provide support and accommodation services to people who are homeless or at risk of homelessness in the West of Ireland.

Glass of Prosecco

SANDWICHES

Ham & Truffle

Layered sandwich of Limerick ham and black truffle mousse finished with rum glazed and toasted sesame seeds

1a, 3, 11, 12

Lobster & Pearls

Poached lobster with fermented chili aioli on a brioche bun finished with lime pearls

1a, 2, 3, 7, 12

Smoked Trout Cigar

Killarney smoked trout, cucumber, shallot, dill and chervil tartare rolled in nori with mustard seeds, chive aioli

3, 4, 10, 12

Nut Roast Wellington

Lentil, carrot and mushroom with walnuts, pecans and hazelnut roast wrapped in puff pastry parcel

1a, 3, 7, 8b, 8c, 8e, 9, 12

SCONES AND PASTRIES

White Chocolate & Cranberry Scone

1a, 3, 7

Cream Puff with Milk Chocolate, Praline and Pear 1a, 3, 7, 8

Hazelnut and Apple with Stracciatella

1a, 3, 7, 8b

Eggnog Beignet

1a, 3, 7, 12

Orange Mont Blanc

1a, 3, 7, 12

Rolled Mint and Lime with Caramel Chocolate

1a, 3, 7

ALLERGENS

1 Cereals containing gluten (1a Wheat 1b Rye 1c Barley 1d Oats)
2 Crustaceans
3 Eggs 4 Fish 5 Peanuts 6 Soya 7 Milk 8 Nuts (8a Almond 8b Hazelnut 8c Walnuts
8d Cashews 8e Pecan 8f Brazil 8g Pistachio 8h Macadamia 8i Pine Nuts)
9 Celery 10 Mustard
11 Sesame Seeds 12 Sulphur Dioxide 13 Lupin 14 Molluscs

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. Please let us know if you suffer from allergies or have special dietary requirements.

