

# MENU

## Afternoon Tea

### SWEET TREATS

Plain Scones (G, M, E)

Cranberry Scones (G, M, E)

Lemon Posset (M, E)

Apple Tarte Tatin (G, M, E)

Brandy Fruit Cake Finger (SPH, G, M, E)

Jaffa Cake (G, M, E)

Pecan Tart (TN, M, E, G)

### SAVOURY

Burren Smoked Salmon

Crème Fraîche, Dooliner Brown Bread, Caperberries (G, E, M, F)  
(on request can be made gluten free)

Pork & Black Pudding

Tomato and Cumin Relish, Shaved Winter Truffle (M, MD, E, SPH, G)

Free Range Hen Egg Mayonnaise

Winter Truffle, Quail Egg, Brioche Bun (G, M, E, SPH)  
(on request can be made gluten free)

West Clare Crab Bellini

Exmore Caviar, Crème Fraîche, Chive (G, M, CR, SPH, E)  
(on request can be made gluten free)

Baked Limerick Ham (GF)

(M, MD, E, SPH)



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## Afternoon Tea

### VEGETARIAN

Black Olive & Sun-Dried Tomato Tapenade

Feta Cheese, Multi Seed Bread (G, M, N)

St Tola's Goats Curd & Cucumber

Toasted Walnuts, Rosemary focaccia (G, M, TN)

Pickled Beetroot Bellini

Crème Fraîche (G, N, C, D)

Free Range Hen Egg Mayonnaise

Truffle, Quail Egg, Brioche Bun (G, M, E)

### VEGAN

Basil Hummus

Avocado (G, N, SPH)

Black Olive & Sun-Dried Tomato Tapenade

Multi Seed Bread (G, N, SS)

Roast Courgette

Marinated Vegan Feta, Toasted Pine Nuts (N, SPH, G)

Pickled beetroot & Candied Walnut

(G, SPH, N)

