



bistro

Breakfast Menu 10 - 11.45am

Breakfast

The Weavers Full Irish Breakfast (1,2,9,11) Large €9.95 Small €7.95

Large – 2 Bacon, 2 Sausage, 2 Free Range Eggs, Mushrooms, Black & White Pudding, Grilled Tomato and Beans, 1866 Relish

Small - 1 Bacon, 1 Sausage, 1 Free Range Egg, 1866 Relish Served with Toast or Magee Wheaten Bread, Orange Juice, Tea or Americano

Patton's Free Range Scrambled Eggs (1,2,11)

Served with Sourdough Bread or Magee Wheaten Bread €6.50 Add Crispy Bacon (x2) €8.50 Add Smoked Salmon €8.50

Vegetarian Omelette (1,2)

Choose any 3 fillings – Onion, Tomato, Mushroom, Peppers, Cheddar Cheese €6.50 (Any Additional Fillings €1.00 each)

Naturally Smoked Haddock (1, 2, 5)

Served with Free Range Poached Eggs on a Colcannon Potato Cake €11.50

House Recipe Granola (2,6,10,11)

Hazelnuts, Almonds, Sun Blushed Sultanas topped with Orange Blossom Scented Yogurt €6.50

Chef Johns Potato Farls (1, 2)

Homemade Potato Farls served with Crispy Bacon topped with Poached Eggs €7.50

Breakfast Croissants (2.6,9.11.14)

with Home Cooked Ham and Mature Cheddar Cheese €6.75

Freshly Baked Scones – Jam Cream and Butter $(1,2,11) \in 2.50$ Choose from a Wide Variety – Plain, Fruit, Cherry and Wheaten etc. Ask our server for Todays Special – Gluten Free Available

Freshly Homebaked Desserts (1.2.11)

Apple Pie/Rhubarb Pie/Lemon Meringue Pie/Chocolate Steam Pudding/Cheesecake of the Day €4.50

Freshly Baked Breads (1,2,11)

Magee Wheaten/Banana and Walnut - Whole €4.50 Per Slice €1.20

Breakfast Tea €1.50 Herbal Tea (Selection) €1.80 Expresso (Single) €1.90 Cappuccino €3.00 Latte €3.00

Americano €2.50

Mocha €3.00

Flavoured Coffee €3.00 (Vanilla/Caramel/Hazelnut)

Flat White - €3.00

Hot Chocolate with Marshmallow €3.00 Mineral Water – Still / Sparkling €1.90 Coke / Sprite /Fanta 1.80

Fruit Drinks €1.50

Diet Drinks €1.50

Allergy Information

Please note – if you have a food allergy or special dietary requirement, please inform a member of staff when ordering. Please also be aware that food prepared here may have come into contact with peanuts, tree nuts, soya, milk, eggs, wheat, fish or shellfish.

Refer to this List for Allergens

1 Eggs, 2 Dairy from Milk, 3 Shellfish, 4 Molluscs, 5 Fish, 6 Peanuts, 7 Sesame, 8 Soya,9 Sulphur Dioxide, 10 Nuts, 11 Cereals containing Gluten, 12 Celery, 13 Mustard, 14 Lupin





(Check with your server for allergen information)

LUNCH MENU 12-4.30PM

Soups

Freshly Made Soup of the Day Served with Magee Wheaten Bread €5.50
Atlantic Seafood Chowder (1,2,3,4,12)

Chowder with Naturally Smoked Haddock, Salmon and Prawns Served with Magee Wheaten Bread €8.50

All served with Magee Wheaten Bread

Prawn and Smoked Salmon Salad (1,3,5,9,11)

Locally Smoked Salmon, Succulent Prawns with a Marie Rose Sauce €11.95

Caesar Salad (1,2,9,11)

Little Gem Lettuce tossed in a Creamy Caesar Sauce with Garlic Croutons,

Bacon Lardons and Grilled Chicken €11.50

Grilled Haloumi Salad (\lor) (1,2,9,11)

Grilled Haloumi marinated in Honey and Chilli Flakes with Mixed Leaves, Cherry Tomatoes and Pickled Red Onions €11.50

Serrano Ham Salad (1,2,9,11)

Pea Shoots, Fresh Mint, Mange Tout, Spanish Olive Oil and Lemon Dressing topped with Serrano Ham and Parmesan Shavings €11.95

Warm Goats Cheese Salad (\lor) (1,2,11)

Warm Goats Cheese served on a Garlic Crouton with Tossed Salad in a Honey & Mustard Dressing €11.50

From the Sea

Crispy Panko Lemon Sole Goujons (1,2,5,8,11)

Lemon Sole Goujons served with Fresh Side Salad and Wasabi Dip with Hand Cut Chips €13.50 **Grilled Darne of Salmon** (2,5)

Salmon served with a Lightly Spice Carrot and Sweet Potato Cake, Spring Greens and a Light Lemon and Herb Butter €13.95

Local Battered Haddock (1,2,5,9,11)

Lightly Battered Haddock served with Fresh Cut Chips, Mushy Peas and Homemade Tartar Sauce €12.50

Weavers Fish Pie (2,5)

Traditional Fish Pie with Naturally Smoked Haddock, Salmon and Cod topped with Creamy Mash served with a side of Vegetables €11.50

From the Farm
Salthill House Signature Shepherd's Pie (2,12)

Shepherds Pie with Local Lamb Mince, Mirepoix Vegetables topped with Creamed Potato served with a side of Vegetables €12.95

Bacon Loin (2,9,11)

Local Home Cured Bacon Loin with Buttered Cabbage Mashed Potato and a Fresh Parsley Sauce €10.95

Organic Chicken Supreme (2,9)

Chicken Supreme rested on an Irish Colcannon Cake with bacon and a Red Wine Sauce served with a side of vegetables €12.95

Homemade Steak Burger (1,9,11,13)

Locally sourced Steak Burger with Crispy Bacon, Mature Cheddar, 1866 Burger Sauce, Brioche Bap & Hand Cut Chips €10.95

Moroccan Style Vegan Vegetable Curry (2)

Vegetarian Curry served with Pilaf Rice and a Mint Yogurt Dip €10.50





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LUNCH MENU 12-4.30PM

all available on brown or white bread

Chicken €6.50 **Barbecue Chicken** €6.50 Shines Tuna €6.50 Home Cooked Ham €6.50

Choose from two of the following additional fillings, cheese, lettuce, red onion & tomato Toasted €1.00 extra

Freshly Baked Scones

From the Bakery

- Jam Cream and Butter (1,2,11) €2.50

Choose from a Wide Variety – Plain, Fruit, Cherry & Wheaten etc.

Ask our server for Todays Special – Gluten Free Available

Freshly HomebakedDesserts (1,2,11)

Apple Pie/Rhubarb Pie/Lemon Meringue Pie/Chocolate Steam Pudding/Cheesecake of the Day €4.50

Freshly Baked Breads (1,2,11)

Magee Wheaten/Banana and Walnut - Whole €4.50 Per Slice €1.20

Cod Goujons and Chips $(1,2,5,11) \in 5.50$

Kidy Choices

Chicken Goujons and Chips (1,2,11) €5.50 Sausage Beans and Chips (9,11) €5.50

Soup and Potato (12) **€**4.50

Beverages

Breakfast Tea €1.50 Herbal Tea (Selection) €1.80 Expresso (Single) €1.90 Cappuccino €3.00 Latte €3.00 Americano €2.50 Mocha €3.00

Flavoured Coffee €3.00 (Vanilla/Caramel/Hazelnut) Flat White - €3.00 Hot Chocolate with Marshmallow €3.00 Mineral Water - Still / Sparkling €1.90 Coke / Sprite /Fanta 1.80 Fruit Drinks €1.50 Diet Drinks €1.50

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