

FAITHLEGG



THE AYLWARD
LOUNGE

Our Menu

Our menus are carefully curated by Executive Chef Jenny Flynn using the best of local produce when it is in season and at its finest.

Some of Our Suppliers

Dunphy's Farm

Ardcavan Dexter Beef

Meadowfield Goats Cheese

Roaring Water Bay Seafood

Kilmore Quay Seafood

Skeaghanore Duck

Baily & kish smoked salmon

Velvet Cloud Cheese

Knockanore Cheese

Barefoot Farm

Doon Castle Oysters

Trá Teas

Coffee House Lane

Starters

Cream of leek and potato soup
with spring onion crème fraiche ~ €9

(7, 9)

Chicken liver and port parfait apple
and vanilla marmalade blaa crisps ~ €13

(1 wheat, 3, 7, 9, 12)

Dexter beef in a mille feuille basket
with grated parmesan and balsamic gel ~ €16

(1 wheat, 7, 9, 10, 12)

Garden salad of meadowfield goats cheese wontons
with house pickled beetroot and carrot salad ~ €14

(1 wheat, 9, 10, 12)

Chargrilled chicken salad with pomegranate watermelon
feta cheese and a wholegrain mustard and orange dressing ~ €15

(7, 9, 10)

Oysters drizzled with red wine vinegar,
Cucumber and ginger mignonette ~ €21

(12, 14)

Smoked salmon, capers and lemon
with brown bread crumb ~ €16

(1 wheat, 4, 7)

Seafood chowder with fennel potato
in a Tomato Cream ~ €15

(4, 9, 12, 14 clams)

Mains

Maple glazed chicken supreme with a colcannon potato cake and a wild mushroom and pearl onion sauce ~ €26

(3, 7, 9, 10, 12)

Flash fried pork steak in an apple glaze with smoked garlic gnocchi and grilled sweet corn and chilli jam ~ €26

(1 wheat, 9, 10, 12)

Fish off the hook ~ €28

(4, 7, 9, 12)

Crispy duck leg confit and puy lentils with an orange and star anis jus ~ €27

(9, 10, 12)

Pearl barley and butternut squash risotto with pickled walnuts and lemon dressed leaves ~ €22

(1 barley, 8 walnut)

Dry aged Irish 8oz striploin steak, with shallots & a green peppercorn sauce ~ €37

(1 wheat, 7, 9, 10, 12) can be made gf

Summer pasta of roast tomato chilli and red pepper with tiger prawns and salmon finished with a dill crème fraiche ~ €26

(1 wheat, 2, 3, 4, 9, 12)

Slow roast beef cheek with celeriac remoulade, roast carrot and a marsala jus ~ €28

(7, 9, 10, 12)

Sides ~ €5

Dunphy's chips (1 wheat)

House salad (10, 12)

Vegetables of the day (7)

Roast squash with mixed seeds
& Meadowfield goats cheese (7, 11)

Mixed bean and heirloom tomato salad
with a mango and chilli dressing (6, 9, 10)

Sandwiches 12:30pm-5pm

Toasted honey and clove baked ham and mature cheddar
cheese with Faithlegg's red onion marmalade ~ €16
(1 wheat, 10, 7, 9, 12)

Faithlegg corned beef with caramelized onions, a peppercorn
mayonnaise and smoked Knockanore Cheese ~ €17
(1 wheat, 3, 7, 10, 12)

Open sandwich of roast pepper, kalamata
tapenade and bocconcini cheese ~ €15
(1 rye wheat, 7, 12)

Allergen Information

Please note the numbers attached to menu items are the allergens.
present in this dish. If you have any dietary or allergen requirements,
please inform your server and we will do our best to accommodate you.

1 - Cereal Containing Gluten, 2 - Crustaceans, 3 - Eggs, 4 - Fish,
5 - Peanuts, 6 - Soya Bean, 7 - Milk, 8 - Nuts, 9 - Celery,
10 - Mustard, 11 - Sesame Seeds, 12 - Sulphites,
13 - Lupin, 14 - Molluscs

Desserts

Irish coffee double chocolate ganache, set cream,
Waterford Whisky jelly and coffee ice cream ~ €11

(3, 7, 8, 12)

Vanilla crème brûlée, rhubarb & ginger compote
with almond and apple biscuits ~ €11

(1wheat, 3, 7, 8 almond)

Regina's signature apple tart with vanilla pod
ice cream and crème anglaise ~ €11

(1 wheat, 3, 7, 12)

Cheese selection with quince paste and grapes ~ €16 (7, 9)

Digestifs

Irish Coffee ~ €9.50 (7)

Calypso Coffee ~ €9.50 (7)

Baileys Coffee ~ €9.50 (7)

Hot Whiskey ~ €8.00

French Coffee ~ €9.50 (7, 12)

Hot Port ~ €8.00 (12)

Whisky & Port

Waterford Whisky Cuvee ~ €25

Dows Nirvana ~ €9.00

Waterford Whisky Gaia Organic ~ €13

Cockburn LBV ~ €7.50

Waterford Whisky Biodynamic ~ €14

Sandeman 3* ~ €6.50

After Dinner Cocktails

The 1783 ~ €15

Sazerac Rye Bourbon, Martini Extra dry, Campari & Faithlegg Blas na hÉireann award winning Seville Orange and Muldoon's Marmalade.

Olivia's Garden ~ €15

Dingle Vodka, fresh lemon juice, Faithlegg raspberry & elderflower jam, topped with Poachers Citrus Tonic

Old Fashioned ~ €14

Buffalo Trace Bourbon, sugar syrup, orange bitters & Angostura bitters

Bramble ~ €14

Faithlegg Gin, fresh lemon juice, sugar syrup & Crème De Cassis

Whiskey Sour ~ €15

Buffalo Trace Bourbon, Fee Brothers foam, sugar syrup, fresh lemon juice & Angostura bitters

Espresso Martini ~ €16

Blackwater vanilla vodka, Kahlua coffee liqueur & fresh ground espresso from Coffee House Lane

Passion Fruit Martini ~ €16

Blackwater vanilla vodka, passion fruit puree, passoa liqueur, fresh lemon juice, fresh pineapple juice, Prosecco shot on the side