

Lafayette's

House Wine

Ten Rocks Sauvignon Blanc, New Zealand

Glass €8 – Bottle €30

DE MARTINO Cabernet Sauvignon

Maipo Valley, Chile
Glass €7.5 – Bottle €28

Valdo PROSECCO Millesimato

Casa Blanca Valley, Chile
Glass €8 – Bottle €36

Starters

Homemade Soup

Served with homemade brown bread & Irish
butter
€6

Ham Hock Croquette

*Celeriac & red cabbage slaw, poached apple
Dijon mustard*
€7

Wild Atlantic Seafood Chowder

Fresh fish & smoked fish, lobster essence, dillisk,
fennel cream, homemade brown bread & Irish
butter
€9

Smoked Haddock & Salmon Fish Cakes

Waterfall Farm leaves, lemon aioli
€8

Salads

Ancient Grain & Roast Vegetable Salad

farro, quinoa, beets, sweet apple, tropea onion,
roast veg, beef tomato, Ardsallagh goats cheese,
fresh dill & lime, Green Goddess dressing

Choose from:

roast chicken
prawn & smoked salmon
tofu
€13

Caramelised Pear Salad

*Organic Cashel Blue, Nashi pear, candied pecan,
cilantro, carrot, broad bean, ginger, orange
dressing*
€12

Mains

Monkfish & Chips

*Monkfish medallions, tempura batter,
Smoked pea puree, Achill Island Salt,
Sapphire Vinegar, Confit Lemon,*

Homemade Fries

€19

Plat Du Jour

Always fresh, Locally sourced, expertly
prepared

€16

Lafayette's

Sandwiches

Toast & Roast Turkey Bagel

Roast black pepper turkey, dill roast tomato, creamy avocado, Cork Rooftop Farm leaves, chipotle cream cheese
€11

Cajun Chicken Burrito

Cajun chicken, bell pepper, Tropea onion, melted mozzarella, lime crème fraiche
€9

Smoked Salmon & Prawn

Homemade brown soda loaf, Ballycotton smoked salmon, poached prawns, pickled cucumber, summer leaves, lemon mayo
€13

Avocado Caprese Open Arbutus Sourdough

Beef tomato, Macroom mozzarella, crushed avocado & dill, fresh basil, aged balsamic glaze
€10

Arbutus Sourdough Toasty

Honey baked ham, Ardsallagh cheddar, datterini tomato, red onion, petit salad
€9

The Tailor made Sandwich

Freshly baked Arbutus bread & selection of fillings anyway you like, just ask your server

Sides

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| Sweet Potato Fries, Garlic Aioli | €4.50 |
| Tenderstem Broccoli | €4.50 |
| Homemade Fries | €4.50 |
| Green Salad, Avocado, Fresh Ginger Dressing | €4.50 |
| Sautéed vegetables | €4.50 |

Desserts

Café Gourmand

Matcha & mango cheesecake, tiramisu, lemon and chocolate macaroon
Served with a hot beverage of your choice
€9

Apple Crumble

Layered salted caramel, apple jelly, vanilla & cinnamon crème, almond & Hazelnut crumble
€7

Allergen Information

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