

# Lafayette's

## House Vino

**De Martino Cabernet Sauvignon**  
Maipo Valley, Chile  
Glass €7.5 – Bottle €30

**Valdo Prosecco Millesimato**  
Veneto, Italy  
Glass €8 – Bottle €36

### Starters

**Imperial homemade soup (GF)**  
Served with homemade bread and  
Irish butter €8

**Irish honey & soya sticky wings**  
Celery sticks, sesame crunch,  
crozier blue cheese dip €8

**Chilli beef tacos**  
Coriander, lime, chipotle,  
papaya & crème fraiche €9

**Wild Atlantic Way chunky seafood  
chowder (GF)**  
Fresh & smoked fish, dillisk, fennel  
cream, lobster oil, freshly baked  
brown bread €9.5

**Smoked haddock & salmon  
fish cakes**  
Waterfall farm leaves, lemon  
aioli €8

**Sesame cauliflower wings**  
Papaya & pomegranate salsa,  
waterfall farm salad, tzatziki  
€7(V)

### Sandwiches & Salads

**Lafayettes Beast**  
Rory Williams turkey & ham,  
Sage stuffing, enclosed in our Irish  
butter toasted white sourdough,  
house made cranberry and pickle,  
pine shoot mayo and your choice of  
twice cooked fries or garden salad  
€14

**Cajun chicken burrito**  
Cajun spiced chicken, bell  
pepper, tropea onion, melted  
mozzarella, lime crème fraiche  
€10

**Arbutus sourdough toastie**  
Honey baked ham, Ardsallagh  
cheddar, datterini tomato, red  
onion, petit salad  
€9.5

Smoked Salmon &  
Prawn Sandwich  
+  
A Glass of Prosecco  
€20

**Ancient grain salad**  
Pomegranate vinaigrette,  
candied walnut, baby beets,  
quinoa, cranberries, roast honey  
squash, crumbled organic blue  
cheese, waterfall farm salad  
€13

**Hedderman smoked salmon &  
prawn open sandwich**  
Homemade seeded brown soda  
bread, house pickled cucumber,  
lime & tarragon mayo €13

**The Combo**  
Half a bowl of soup &  
sourdough toastie  
€13

**Ardsallagh goats cheese &  
cranberry roulade**  
Organic bulgur, heirloom  
tomato, candied walnuts,  
chickpea, mango & papaya,  
green goddess dressing €12

#### 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

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## Mains

### Roast Hereford sirloin of beef

Slow roasted sirloin of Hereford beef, creamy mashed potato, seasonal vegetables, homemade gravy €16

### Tempura battered monkfish & chips

House smoked pea purée, Achill Island salt, samphire vinegar, confit lemon €18

### Avocado & spinach burger

Pickled red slaw, baby gem, crispy fried onion, vegan cheddar, charcoal sesame bun, fries €16

## Plat Du Jour

Served with a selection of seasonal vegetables & potatoes €16

## Sides

Sweet potato fries, garlic aioli	€4.50
Homemade fries	€4.50
Green salad, avocado, fresh ginger dressing	€4.50

## Desserts

### Café Gourmand

Lemon macaroon, Banoffee tart, black forest cheesecake €9

### Ferrero Rocher choux

Hazelnut mousse, hazelnut crisp €9

### Apple pie

Deep filled apple pie, bourbon vanilla ice cream €8

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