

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

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

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

**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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