

# TUPPER'S BAR

Food served from 12:00pm (Noon)

## STARTERS

### **Chef's Soup of the Day** €7.50

Housemade Guinness Bread or Gluten Free Bread  
WH/EG/MK

### **Smithwicks and Caramelised Onion Soup** €8.50

Served with Baked Sourdough with Smoked Applewood  
Cheese Tartine  
WH/MK

### **Crisp Pork Belly** €12.00

Cooked for 12 hours, Mix Leaves, Apple & Quince  
served with Treacle Glazed Barley  
WH/MD/SP

### **Chef's Vegan Pâté** €8.50

Beluga lentils and pistachio, Organic Beetroot, Truffle  
Sourdough, Mixed Leaves (**vegan**)  
SY/WH/TN

## MAIN SALADS

### **Lyrath Caesar Salad** €15.50

Baby Gem, Caesar Dressing, Hegarty Cheese, Gubbeen  
Chorizo, Croutons

Add chicken for €3.50

Add prawns for €5.50

SP/WH/MK/MD/EG

### **Classic Goats Cheese and Beetroot Salad** €16.50

Mixed Leaves, Ardsallagh Goats Cheese, Beetroot,  
Caramelised Walnut  
MK/MD/SP/TN

## SANDWICHES

### **Ardsallagh Goats Cheese Foccacia** €12.50

Goats Cheese, Walnut Muhammara Dip, Sundried  
Tomato, Rocket (**vegan with vegan feta cheese  
alternative**)  
WH/EG/MK/MD/SP

### **Lebanese Falafels** €12.50

Lebanese Bread, Mixed Leaves, House Pickles, Orange  
Beetroot Hummus (**vegan**)  
WH/SE/MD/SP

### **Croque Monsieur** €12.50

Oven Baked Ham and Bechamel, Cheddar Cheese on  
Sourdough Bread, Mixed Leaves  
WH/SP/MK/MD

### **Smoked Salmon on Guinness bread** €15.50

Housemade Guinness Bread, Lemon Orange and Chive  
Cream Cheese  
WH/MK/FH/MD/SP

## TUPPER'S CLASSICS

### **Beer Battered Haddock** €20.50

Chips, Pea Puree, Lemon Gel, Tartar Sauce  
EG/SP/MD/FH

### **Tupper's Beef Burger** €19.50

Brioche Bun, Baby Gem Lettuce, Tomato, Truffle Mayo,  
Provolone, Mushroom, Onions, Chips  
WH/SP/MK/EG/MD

### **Pulled Pork BBQ Bun** €15.50

Braised Free Range Irish Pork Croquette, Brioche Bun,  
Apple and Red Cabbage Slaw, BBQ Sauce, Chips  
WH/SP/MK/EG/MD

### **Chicken Curry** €22.50

Mild Chicken Curry in Spiced Tomato Coconut Sauce  
Steamed Basmati Rice, Crisp Poppadum, Fresh  
Coriander and Chilli  
(CY)

### **Garlic Prawns Garganelli** €24.50

Garganelli pasta served in Tomato and Chilli Sauce,  
Mozzarella, Toasted Sourdough  
WH/EG/MK/CY

## MAINS VEGETARIAN AND VEGAN

### **Goan Chickpea Curry** €18.50

Authentic recipe, Fresh Coriander, Steamed Fragrant  
Rice, Red Onions, Crisp Poppadum (**vegan**)  
(CY)

### **Pasta Arrabiata & Mozzarella** €17.50

Garganelli Pasta, Tomato, Garlic and Chilli Sauce,  
Mozzarella Bocconcini  
WH/EG/MK/CY

## SIDE ORDERS

### **Per Portion** €5.50

Mash Potato (SP)

Chips

Selection of Vegetables (MK)

Baby Potatoes

Peanuts **PN** Tree nuts **TN** Sesame **SE** Wheat **WH** Lupin **LP** Eggs **EG**  
Milk **MK** Soya **SY** Fish **FH** Crustaceans **CS** Molluscs **MS** Celery **CY**  
Mustard **MD** Sulphites **SP** All dishes may contain traces of nuts

## TUPPER'S BAR DESSERTS

<b>Warm Apple Bakewell</b>	<b>€9.50</b>
Served with Cinnamon Ice-Cream WH/EG/MK/TN	
<b>Chocolate &amp; Banana Dome</b>	<b>€11.50</b>
Served with Spiced Banana Coulis WH/EG/MK/TN	
<b>Tonka Bean Crème Brûlée</b>	<b>€9.50</b>
Served with Coffee Snap WH/EG/MK/TN	
<b>Selection of Ice Cream</b>	<b>€9.50</b>
Served with Fruits and Coulis WH/EG/MK/TN	
<b>Selection of Irish Artisan Cheeses</b>	<b>€16.50</b>
Served with Crackers and Relish WH/CY/MD/MK	

## TEAS & COFFEES

### Coffees

Americano	<b>€4.00</b>
Double Espresso	<b>€4.00</b>
Cappucino	<b>€4.60</b>
Latte	<b>€4.60</b>
Flat White	<b>€4.60</b>
Mocha	<b>€4.60</b>
Macchiato	<b>€4.00</b>
Iced Coffee	<b>€4.60</b>

### Teas - All €4.00

Irish Breakfast Organic Black Tea
Earl Grey Organic Black Tea
Orange Blossom & Honey Organic White Tea
Peppermint Organic Herbal Infusion Tea
Camomile Organic Herbal Infusion Tea
Jasmin Organic Green Tea
Wild Berry Organic Herbal Infusion Tea
Gunpowder & Mango Organic Green Tea
Morning Dew Organic Green Tea
Ceylon Black Organic Decaf Black Tea

## WINES BY THE GLASS

### WHITE

Pierre 0.0 Chardonnay, France	<b>€8.00</b>
Pinot Gris Organic, Bodega Piedra Negra, Argentina	<b>€9.50</b>
Chardonnay, De Martino Estate, Chile	<b>€9.50</b>
Sauvignon Blanc, Blind River, NZ	<b>€11.00</b>
Picpoul De Pinet, France	<b>€11.00</b>

### RED

Chacabuco, Malbec, Argentina	<b>€10.00</b>
Finca Del Marquesado, Rioja, Spain	<b>€10.50</b>
Cabernet Sauvignon, De Martino Estate, Chile	<b>€10.50</b>
Montepulciano D'Abbruzzo, Jasci, Italy	<b>€10.50</b>

### ROSÉ

Rosé D'Anjou, France	<b>€9.50</b>
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### SPARKLING WINE

Valdo Prosecco	<b>€13.00</b>
Nosecco	<b>€9.00</b>

## SPECIALITY COFFEES

### Liquor Coffees €8.50

Irish Coffee
Baileys Coffee
French Coffee
Italian Coffee

### Liquor Coffees €7.50

Hot Irish Whiskey
Hot Port