

Welcome to TUPPER'S BAR

Food served from 12pm (Noon)

SMALL PLATES

Chefs Soup of the Day €9.00

Choice of Soda Brown Bread, Guinness Bread or Gluten Free Bread
WH/EG/MK/CY

Buffalo Chicken Wings €12.50

Hot Sauce, Celery Crunch Salad, Garlic, Parsley, Blue Cheese Dip, CY/MK,
Large Portion €18.00

Tuppers Salad (v) €16.00

Falafels, Hummus, Red Cabbage, Beetroot Slaw, Quinoa, Olives,
Guacamole, Mediterranean Vegetable Salad, Lebanese Bread
SP/WH/MD/SE

Charcuterie Platter €17.50

Prosciutto, Peppered Salami, Pastrami, Grilled Vegetables, Fig Preserve,
Focaccia WH/EG/MK/MD

Crispy Squid Strips €15.50

Seasonal Salad, Siracha Mayo, MK/WH/EG/FH

Heritage Tomato Salad €14.50

Rocket, Pesto, Baby Mozzarella, Balsamic Reduction, MK/SP

SIGNATURE SANDWICH

Smoked Salmon €16.00

Brown Soda Bread, Cream Cheese, Fresh Dill, Baby Capers, Hand Cut Chips
WH/EG/MK/FH/MD

Croque Monsieur €15.50

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

Hereford Striploin Steak Sandwich €25.50

Focaccia, Caramelised Onions, Flat Cap Mushrooms, Crispy Onion Rings,
Pepper Sauce, Hand Cut Chips WH/MK/EG
(Chef cooking recommendation: medium)

LARGE PLATES

Beef Burger €23.00

Brioche Bun, Relish, Tomato, Gem Lettuce, Cheddar Cheese, Hand Cut Chips
WH/SP/MK/EG/MD

Grilled Chicken Burger €22.00

Toasted Brioche, Ballymaloe Relish, Smokey Bacon, Baby Gem Lettuce, Beef
Tomato, Hand Cut Chips WH/EG/SE/MD

Beer Battered Catch of the Day €22.00

Hand Cut Chips, Tartare Sauce, Side Salad WH/MK/FH/SP/SE

Crispy Sweet & Sour Chilli Chicken €24.50

Breaded of Chicken Thighs Sweet & Sour Sauce Aromatic Rice, MK WH EG SY SP SE PN
Vegan Option Available €22.00

Pan Fried Supreme of Chicken €24.00

Champ Potato, Seasonal Vegetables, Creamy Wild Mushroom Sauce MK

Rigatoni Pasta €24.50

Nduja Sausage, Lemon, Bread Crumbs, Grana Padano CY/MK/WH/EG

Smoked Salmon Pizza €18.00

Lemon Zest, Rocket, Balsamic, MK, WH, FH, SP

Burrata & Serrano Ham Pizza €18.00

Rocket Salad, Balsamic Glazing, MK, WH, SP

SIDE ORDERS €6.00

Champ Mash Potato (MK)

Hand Cut Chips

Seasonal Vegetable (MK)

Garden Salad (MK)

Crispy Onion Rings (WH/MK)

Sweet Potato Fries (WH)

SOMETHING SWEET

Berry Crumble Sundae €10.50

Berry Compote, Oat Crumble, Vanilla Ice Cream
WH/LP/EG/MK/SY/SP

Selection of Irish Artisan Cheeses €17.00

Cashel Blue, Heggerty Cheddar, Wicklow Brie, Durras, Fig
Chutney, Grapes, Quince Celery, Walnuts, Artisan Crackers
TN/WH/LP/EG/MK/SY/CY/SP

Caramel Roulade €10.50

Salted Caramel, Chantilly Cream EG/MK/SP

Chefs Cheesecake of the Day €10.50

WH/LP/EG/MK/SY/SP

TEAS & COFFEES

Coffees

Americano	€4.50
Double Espresso	€5.00
Cappucino	€5.00
Latte	€5.00
Flat White	€5.00
Mocha	€5.00
Macchiato	€4.50

Teas

All €5.00

- Earl Grey Organic Black Tea
- Orange Blossom & Honey Organic White Tea
- Peppermint Organic Herbal Infusion Tea
- Camomile Organic Herbal Infusion Tea
- Jasmine Organic Green Tea
- Wild Berry Organic Herbal Infusion Tea
- Gunpowder & Mango Organic Green Tea
- Morning Dew Organic Green Tea

Please note that bills will not be split for parties of five or more. Thank you for your understanding.

ALLERGENS

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
(v): Vegan

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WINE LIST

GLASS

BOTTLE

WHITE

Sauvignon Blanc
San Elias, Chile

€8.00

€29.00

Pinot Grigio Villa
Cerro, Italy

€9.00

€34.00

Chardonnay
De Martino, Chile

€10.00

€42.00

Sauvignon Blanc
Blind River, NZ

€12.00

€48.00

Picpoul De Pinet
France

€12.00

€48.00

RED

Merlot
San Elias, Chile

€8.00

€29.00

OVT Tempranillo Carinena,
Spain

€9.00

€34.00

Shiraz 30 Miles, Australia

€9.00

€35.00

Santuario Malbec, Argentina

€10.00

€40.00

Rioja Finca Del Marquesado,
Spain

€10.50

€42.00

Montepulciano D'Abbruzzo Jasci,
Italy

€12.50

€40.00

Herbe Sainte Cabernet Sauvignon
Languedoc, France

€8.50

€32.00

ROSÉ

Rose D'Anjou France
La Maglia Rosa

€10.50

€37.00

Pinot Grigio Blush, Italy

€9.00

€35.00

SPARKLING WINE

Prosecco Parini Spumante

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€55.00

Prosecco Parini Spumante Snipe

€13.50

-

All wine contains Sulphites

NON – ALCOHOLIC

Pierre 0.0 Merlot, France

€8.00

Pierre 0.0 Chardonnay, France

€8.00

Glass of Nosecco

€9.00

AFTERNOON TEA AT LYRATH

Experience savoury delicacies, intricate pastry creations, and delightful sips from your choice of botanical teas to experience the reminiscence of Lady Charlotte Wheeler-Cuffe's love for botanicals and art.

Served Monday - Sunday from
12.30pm - 3.30pm

Booking is recommended for Afternoon Tea.

Afternoon tea from €40.00 per person.

Call our Front Office Team on 056 776 0088
to book your table.



YEW RESTAURANT

Honouring Lyrath Estate's history, The Yew Restaurant is named after the ancient yew trees which are now protected by a preservation order in Lady Charlottes Garden.

Yew Restaurant serves internationally inspired cuisine. With two AA Rosettes, our award winning chefs delight in preparing eclectic cuisine from locally sourced, seasonal Irish ingredients.

The Yew Restaurant surroundings exude warmth and a sophisticated atmosphere. Vast windows run the length of the restaurant, creating a breath-taking, immersive, and serene backdrop, serving only to enhance the one-of-a-kind dining experience for any special occasion.

Open Friday & Saturday 6pm - 9pm