Sweet

Burnt Basque Cheesecake 9.5

Blackberry /Fresh Cream

Pistachio Mousse & Chocolate Streusel 9.5

Smooth Pistachio Mousse/Whipped Cream

Black Forest Ice-cream 9.5

Amarena Cherries/Chocolate Fudge chunks

Irish Farmhouse Cheeses

Cheese Platter for 1 14.5

Young Buck/Cow/Rawmilk/Blue/Belfast City

Dunmore Brie/ Cow's/ Pasteurised/ Co. Galway

Kileen fenugreek/Goat/Pasteurised/Galway

Durrus/Semi Soft/Cow/Cork

Cheese Platter for 2 23

Young Buck/Cow/Rawmilk/Blue/Belfast City

Dunmore Brie/ Cow's/ Pasteurised/ Co. Galway

Kileen fenugreek/Goat/Pasteurised/Galway

Durrus/Semi Soft/Cow/Cor

Cheese Platters served with seasonal chutney, Quince, Fresh Fruits, Crackers

FOOD & WINE

FAWN

WINE BAR

PLATES

WINE BAR

Raphaela's Refreshments

Baileys Espresso Martini 14

Fawn Old Fashioned 14

Strawberry Vodka Sour 14

Passionfruit Martini 14

Fawn Mai Tai 16

Hugo Spritz 12

Spicy Cucumber Margarita 15

Snacks & Nibbles

Marinated Nocellara Olives 5

Smoked Almonds 5

Grilled Focaccia & Black Olive Tapenade 6
Paprika / Herbs / Olive Oil /Seasame

3 Kelly's Oysters 11
Shallot Vinegarette

3 Flaggy Shore Dainties 11
Shallot Vinegarette

Gubbeen Chorizo 8
Olive Oil

Bombay Mix 5

Ras al Hanout Puffed Corn 5

Small Plates For Sharing

Wild Mushroom & Truffle Arancini 12
Galway Sinan/ Truffle Aoili

Crispy Potato Rosti &St Tola Goat Cheese 14
Black Garlic/Chicory/Spiced Plum/Dukkha

Doonbeg Crab & Smoked Salmon Open Brown Bread 18
Apple/Cucumber/Pickled Salad

Gilligan 4oz Fillet Steak 22
Carrot/Kale/Chimichurri sauce

BBQ Prawn and Chorizo Pil-Pil Skewer 18
Red Pepper & Tomato Escabeche/Harrisa Aoili

Salt & Pepper Queen Scallops 16
Plum & Blueberry, Fermented Chili Aioli

Beef Tartare 16
Shallot/ Red Currant/Kolrabi/Killeen Fenugreek Cheese

Friendly Farmer Harrisa Chicken Skewer 14
Roast Pepper Puree/Aioli/Baby Gem

Pigs on the Green Confit Pork Belly 14
Parsnip Remoulade/Golden Raisin/Jus

Sides

Baked Cauliflower 6.5
Cheese

Roast Potatoes 7.5
Chorizo / Aged Cheddar

Couscous Salad 6.5
Green Olives