

# LOVE LOCAL FOOD

On the island of Ireland and county of Fermanagh we are fortunate to have some of the finest ingredients at our finger tips.

This menu brings together Ireland's finest ingredients which are sourced from local people we know and trust according to the seasons and best sustainability practices.

*Stephen Holland*  
*Executive Head Chef*

We prepare food from scratch in our kitchen with wheat flours and nut products which are used throughout the day. If you have an allergy or intolerance to any food substance, please inform your server and we will do our utmost to accommodate your request.

*For your convenience, a 10% gratuity will be added to your final food bill.*  
*Gratuities can be adjusted based on your experience.*

## MORNING SELECTION

*Served from 10am – 5pm*

Two Mini Freshly Baked Scones - Preserves - Fresh Cream (2, 4, 7)	<b>£6</b>
Three Mini Muffin Selection (2, 4, 7, 10)	<b>£4</b>
Three Mini Pastries Selection (2, 4, 7)	<b>£4</b>
Two Shortbread (2, 7)	<b>£3</b>

## TEAS

The Blaney Bar offers a range of first-class Ronnefeldt Teas from all over the world.

All the teas are organically grown, produced and processed to be vegan. The ingredients are sown, nurtured, watered and harvested in gardens which are certified organic.

Brewed Tea <b>£3.50</b>	Decaffeinated Tea <b>£3.95</b>	Earl Grey Tea <b>£3.95</b>
Fresh Mint Tea <b>£3.95</b>	Green Tea <b>£3.95</b>	Camomile Tea <b>£3.95</b>

## COFFEES

Americano <b>£4.50</b>	Espresso <b>£4.50</b>	Double Espresso <b>£4.50</b>
Flat White <b>£4.50</b>	Cappuccino <b>£4.50</b>	Mochaccino <b>£4.50</b>
Latte <b>£4.50</b> ( <i>Add Monin Syrup: Caramel, Gingerbread, Hazelnut, Vanilla or Cinnamon</i> )	Hot Chocolate <b>£4.50</b>	

*All coffees can be served decaffeinated. Oat Milk, Almond Milk, Soya Milk and Coconut Milk available*

Irish Coffee <b>£7.50</b>	Bailey's Coffee <b>£7.50</b>
Calypso Coffee <b>£7.50</b>	Amaretto Coffee <b>£7.50</b>

*Allergens: 1 = Celery, 2 = Gluten, 3 = Crustaceans, 4 = Eggs, 5 = Fish, 6 = Lupin, 7 = Milk,  
8 = Molluscs, 9 = Mustard, 10 = Nuts, 11 = Peanuts, 12 = Sesame Seeds,  
13 = Soya, 14 = Sulphur Dioxide*

## CHEF'S SIGNATURE SHARING DISH

SERVES 2

Ballylisk Cheese - Co Armagh | Lisdergan Meat - Co Tyrone | Erne Grove Spiced Pear Chutney - Co Fermanagh

Irish Black Butter - Co Armagh | Comber Potato - Co Down | Keenan's Hot Smoked Salmon - Co Antrim

Served with Boatyard Irish Gin - Co Fermanagh and Troughton's Elderflower Tonic - Co Armagh (£20 Extra)

*(1, 2, 4, 5, 7, 9, 14)*

**£35**

## SOMETHING LIGHT

### SOMETHING SOUP

Homemade Soup - Traditional Guinness Wheaten Bread *(1, 2, 4, 7, 12)*

**£9**

### SMOKED HADDOCK & SALMON CHOWDER

Traditional Guinness Wheaten Bread *(1, 2, 3, 4, 5, 7, 10, 12)*

**£13**

### CHICKEN LIVER PARFAIT

Erne Grove Damson & Gin Jelly - Seeded Wafer *(1, 2, 4, 7, 10, 12)*

**£13**

### CLASSIC CURED IRISH SALMON PLATE

Fermented Sour Cream - Fermanagh Honey - Salted Lemon - Capers & Shallots *(4, 5, 7, 9, 14)*

**£15**

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### LOUGH ERNE'S CHICKEN SANDWICH

Local Chicken & Cooleeney Farm Tipperary Brie - Red Onion Marmalade - Toasted Ciabatta

*(1, 2, 4, 7)*

**£14**

### WARM IRISH GLAZED HAM SANDWICH

Fivemiletown Cheddar Cheese - Granary Seeded Roll

*(1, 2, 4, 7, 9, 12)*

**£14**

### LOUGH ERNE'S PRAWN COCKTAIL

Shredded Baby Gem Lettuce - Roasted Hazelnuts - Sesame Islander Kelp

Classically Spiced Cocktail Sauce

*(1, 3, 4, 7, 10, 12)*

**£15**

### CARAMELISED PEACH SALAD

Pecan Crumble - Young Buck Blue Cheese - Pickle Shallots - Green Herb Vinaigrette

*(7, 9, 10, 14)*

**£14**

### FIVEMILETOWN CRISPY GOATS CHEESE

Cured Bacon Jam - Sweet Figs - Baby Leaf Salad - Garlic Croûte

*(1, 2, 7, 9, 13, 14)*

**£14**

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## SOMETHING MORE

### HADDOCK

Traditional Killybegs Fried Haddock - Baby Salad - Fried Cut Chips  
Homemade Pickled Caper & Gherkin Mayo (1, 2, 4, 5, 7)

**£18.50**

### BLANEY BURGER

Mill Dam Flax Fed Irish Beef Burger - Grilled Irish Cheddar Cheese  
Mayo - Toasted Seeded Bun - Fried Chips  
(1, 2, 4, 7, 12)

**£18.50**

### LISDERGAN DAUBE OF BEEF

Slow Cooked 12-Hour Northern Irish Stout Beef Steak - Local Potato & Bacon Gratin  
Red Wine Jus (1, 2, 4, 7, 14)

**£20**

### IRISH SALMON

Lime & Minted Orzo - Creamy Spinach & Pickle Ginger (2, 4, 5, 7)

**£18**

### MANOR FARM CHICKEN

Grilled Chicken - Fresh Egg Pasta - Lemon and Basil Pesto - Aged Irish Cheddar  
(1, 2, 4, 7, 10)

**£16**

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## SOMETHING SWEET

### TRADITIONAL BREAD & BUTTER PUDDING

Rich Vanilla Custard (2, 4, 7)

**£7.50**

### LOUGH ERNE'S CHOCOLATE BROWNIE

Chocolate Ice Cream - White Chocolate Sauce (2, 4, 7, 10)

**£7.50**

### CHEF'S FAVOURITE BAKEWELL TART

Vanilla Ice Cream (2, 4, 7, 10)

**£7.50**

### SWEET APPLE & CINNAMON CRUMBLE

Honeycomb Ice Cream (2, 4, 7)

**£7.50**

### RHUBARB & RASPBERRY CHEESECAKE

Raspberry Sorbet (2, 4, 7)

**£7.50**

### SELECTION OF IRISH CHEESES

Burren Balsamic Biscuit - Pear & Lime Chutney (1, 2, 7)

**£15**

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