

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)	£6
Three Mini Muffin Selection (2, 4, 7, 10)	£4
Viennoiserie Selection (4, 7)	£4
Two Shortbread (2, 7)	£3

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.

Breakfast Tea **£3.50**

Decaffeinated Tea **£3.95**

Earl Grey Tea **£3.95**

Mint Tea **£3.95**

Green Tea **£3.95**

Camomile Tea **£3.95**

COFFEES

Americano **£4.50**

Espresso **£4.50**

Double Espresso **£4.50**

Flat White **£4.50**

Cappuccino **£4.50**

Mochaccino **£4.50**

Latte **£4.50** (*Add Monin Syrup: Caramel, Gingerbread, Hazelnut, Vanilla or Cinnamon*) Hot Chocolate **£4.50**

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

Irish Coffee **£7.50**

Baileys Coffee **£7.50**

Calypso Coffee **£7.50**

Amaretto Coffee **£7.50**

*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

A sharing dish for 2, Celebrating Ballylisk Cheese from Co Armagh
Ballylisk Triple Rose Smoked Cheese (Co Armagh) | Erne Grove Damson & Gin (Co Fermanagh)
Spiced Chorizo Corndale Farm (Co Derry/Londonderry) | Irish Black Butter (Co Armagh)
Iona Farm Beetroot (Co Dublin) | Lough Erne Herb Pesto
Garnished with Caramelised Pecans and Pickles (1, 2, 4, 7, 9, 14)

Serves 2

£30

SOMETHING LIGHT

SOMETHING SOUP

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

£10

SMOKED HADDOCK & SALMON CHOWDER

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

£14

YELLOW DOOR'S ROSEMARY & RED ONION INFUSED FOCACCIA

Ballyrashane Butter - Erne Grove Red Onion Jam – Burren Balsamic (1, 2, 4, 7, 10, 12)

Serves 2

£16

SMOKED MACKEREL PLATE

Chive Sour Cream - Salted Lemon – Capers – Shallots & Parsley (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)

£15

WARM IRISH GLAZED HAM SANDWICH

Fivemiletown Cheddar Cheese - Granary Seeded Roll

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

£15

LOUGH ERNE'S PRAWN COCKTAIL

Shredded Baby Gem Lettuce - Roasted Hazelnuts - Sesame Islander Kelp

Classically Spiced Cocktail Sauce

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

£16

ROAST PEAR SALAD

Toasted Walnut - Poached Fig - Young Buck Blue Cheese - Mixed Seeds and Rocket Salad

(7, 9, 10, 11, 12, 13)

£15

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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 Sweet Cajun Beef Steak – Crispy Onion & Old-Fashioned Champ
(1, 2, 4, 7, 14)

£22

BAKED IRISH SALMON

Garlic Creamed Orzo - Green Beans - Spinach Pickle Ginger & Leeks (2, 4, 5, 7)

£22

MANOR FARM CHICKEN

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

£21

SIDE ORDERS

Beer Battered Onion Rings (2, 4, 7) | Seasonal Vegetables (1, 7) | French Fries (1)
Sweet Potato Fries (1) | Mixed Leaf Salad (9) | Traditional Champ (7)

£6 each

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SOMETHING SWEET

TRADITIONAL BREAD & BUTTER PUDDING

Rich Vanilla Custard (2, 4, 7)

£9

LOUGH ERNE'S CHOCOLATE BROWNIE

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

£9

CHEF'S FAVOURITE BAKEWELL TART

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

£9

SWEET APPLE & CINNAMON CRUMBLE

Honeycomb Ice Cream (2, 4, 7)

£9

RHUBARB & RASPBERRY CHEESECAKE

Raspberry Sorbet (2, 4, 7)

£9

SELECTION OF IRISH CHEESES

Burren Balsamic Biscuit - Pear & Lime Chutney (1, 2, 4, 7)

£16

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