

# 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.



Noel McMeel  
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

The Blaney Bar serves Java Republic Coffee, hand roasted in Dublin, ethically sourced directly from growers around the world.

Americano <b>£3.75</b>	Espresso <b>£3.75</b>	Cappuccino <b>£4.20</b>
Flat White <b>£4.20</b>	Latte <b>£4.30</b> ( <i>Add Monin Syrup: Caramel, Gingerbread, Hazelnut, Vanilla or Cinnamon</i> )	
Mochaccino <b>£4.30</b>	Hot Chocolate <b>£4.20</b>	

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

Irish Coffee <b>£7.10</b>	Bailey's Coffee <b>£7.10</b>
Calypso Coffee <b>£7.10</b>	Amaretto Coffee <b>£7.10</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*

## TO START

### SOMETHING SOUP

Homemade Soup - Guinness Wheaten Bread

*(1, 2, 3, 4)*

**£8**

### SMOKED HADDOCK & SALMON CHOWDER

Traditional Guinness Wheaten Bread

*(1, 2, 3, 4, 7, 8, 10)*

**£12**

### FIVEMILETOWN BOILI GOAT CHEESE

Apple & Cinnamon Granola - Tomato Compote - Runny Honey - Rocket

Pistachio & Pickled Onion Salad

*(2, 4, 5)*

**£12**

### COLD CHICKEN COUSCOUS SALAD

Corn & Pepper Couscous - Roasted Peanuts - Cumin Yogurt Dressing

Burren Balsamic & Armagh Apple Dressing

*(1, 2, 3, 4, 5, 7)*

**£13**

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## SANDWICHES / SALADS

### LOUGH ERNE'S CHICKEN SANDWICH

Local Chicken & Cooleeney Farm Tipperary Brie - Red Onion Marmalade - Toasted Ciabatta (1, 2, 4, 7)

**£10**

### WARM IRISH GLAZED HAM SANDWICH

Fivemiletown Cheddar Cheese - Granary Seeded Roll (1, 2, 4)

**£10**

### MAPLE WHISKEY CURED SALMON

Lime - Ballyrashane Yogurt & Cucumber - Salt & Lemon Pepper Flat Bread

Crispy Capers - Pink Ginger - Islander Kelp

(1, 2, 4, 5, 8, 9, 10)

**£15**

### LISDERGAN SIRLOIN STEAK OPEN SANDWICH

Sliced Sirloin of Beef - Fried Onions - Horseradish Mayo - Rocket Salad - Sour Dough

(2, 4, 7, 9)

**£22**

### SOMETHING VEGETARIAN

Buffalo Mozzarella and Roast Bell Pepper Wrap

Tomato - Rocket - Basil - Garlic Mayo - (1, 9, 13)

**£12**

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## MAIN COURSE

### STEAK & GUINNESS PIE

Garlic Slice Creamed Potato Cake (1, 2, 4)

**£16**

### BLANEY BURGER

Mill Dam Flax Fed Irish Beef Burger - Grilled Irish Cheddar Cheese - Mayo - Toasted Seeded Bun - Chunky Chips

(1, 2, 4, 7, 12)

**£17.50**

### DAUBE BEEF STEAK

Slow Cooked 12-Hour Northern Irish Stout Beef Steak & Carrot - Traditional Colcannon (2, 4)

**£18**

### VEGAN SUPER FOOD

Roasted Butternut Squash - Wholegrain Rice - Marinated Bean Curd - Broccoli - Pickled Ginger - Radish

Hot and Spicy Peanuts - Seaweed Dressing (1, 2, 10, 11, 13)

**£17**

### HADDOCK

Traditional Killybegs Fried Haddock - Baby Salad - Fried Cut Chips - Homemade Pickled Caper & Gherkin Mayo

(2, 4, 5, 7)

**£17.50**

### CHICKEN PASTA

Spiced Chicken Fillet - Herb & Shallot Cream Sauce - Cais Na Tire Cheese (1, 2, 4)

**£16**

### LOUGH ERNE SIGNATURE DISH

Spiced Chicken Fritters - Duck Spring Roll - Hot & Spicy Rice - Mango & Coriander - Chili Slaw - Hot Radish Mayo

(1, 2, 4, 7)

**£27 (for two)**

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## DESSERTS

### TRADITIONAL BREAD & BUTTER PUDDING

Grandad's Classic Custard (2, 4, 7)

**£7**

### LOUGH ERNE'S CHOCOLATE BROWNIE

Chocolate Ice Cream - White Chocolate Sauce

(2, 4, 7, 10)

**£7**

### CHEF'S FAVOURITE BAKEWELL TART

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

**£7**

### SWEET APPLE & CINNAMON CRUMBLE

Honeycomb Ice Cream (2, 4, 7)

**£7**

### RASPBERRY CHEESECAKE

Raspberry Sorbet (2, 4, 7)

**£7**

### SELECTION OF IRISH CHEESES

Toasted Barmbrack - Ditty's Oat Cakes - Pear & Lime Chutney (1, 2, 7)

**£13**

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