

LIGHT BITES

សណ្ត SANOOK {ENJOY}

SABA NUTRITION GUIDE

[V] Vegetarian
[GF] Gluten Friendly
[PF] Paleo Friendly
[VG] Vegan

If you have any particular requirements, don't hesitate to ask and we will try our best to assist.

ALLERGEN LIST

1. Gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soya, 7. Milk, 8. Tree Nuts, 9. Celery, 10. Mustard, 11. Sesame, 12. Sulphites, 13. Lupin, 14. Molluscs.

As there are nuts used in our kitchen, despite our best efforts, cross contamination is possible. If you have an allergy to peanuts or one of the other allergens we would ask that you advise a staff member.

OUR AWARD WINNING SUPPLIERS:

Nolans of Kilcullen, Co Clare - Home cured low salt rashers, sausages and pudding
G's Gourmet Jam, Abbeylax, Co Laois - Preserves
Glenilen Farm Drimoleague, Co. Cork - Butter

FRESH JUICES

Cold Pressed Apple Juice

Fresh apple juice, cold- pressed for a clean, crisp taste - 4.95

Freshly Squeezed Orange Juice

Juicy and refreshing, made from freshly squeezed oranges -4.95

TOASTS & PASTRIES

Sourdough Toast

With Glenilen butter and sweet preserves [1,7,11,12] - 4.50

Buttermilk Fruit Scone

Served with clotted cream and Folláin raspberry preserve [1,3,7] - 4.50

Croissant

Served with butter and Folláin raspberry jam [1a,3,5,7,8,12] - 4.50

Pain au Chocolat

[1a,3,7,8] - 4.50

Saba Bap

Bacon and Egg [1,3,5,7,9,11,12] - 9.95

Sausage and Egg [1,3,5,7,9,11,12] - 9.95

Bacon, Sausage and Egg
[1,3,5,7,9,11,12] - 11.95

All served with a Saba tomato, dates and a tamarind relish

DESSERTS

Chocolate Fondant

Served with vanilla ice cream, chocolate sauce, and berries
[3,6,7,8,11] 8.95

Saba Lemongrass and Kaffir Cheesecake

Served with vanilla whipped cream and raspberry coulis
[1a,3,6,7,8] 8.95

Chia Pudding

Served on a bed of mango compote, topped with coconut sorbet
[8] 8.50

Selection of Glenowen Ice Cream

Vanilla, chocolate, and strawberry on a bed of crushed chocolate crumb
[1a,3,6,7] 8.50

Warm Pear & Almond Tartlets

Served with crème anglaise and vanilla ice cream [1a,3,7,8] 8.95

Tiramisu

Served with vanilla whipped cream
[1a,3,5,6,7,8,12] 9.95

Mango and Coconut Sorbet

Served with a mixed berry compote [8] 8.95

KOMBUCHA

Fermented by Prokulture in Sallins, Co Kildare

Ginger and Lemongrass, Orange and Turmeric, Grapefruit or Wild Berry 300ml - 5.95

TEAS

Our herbal teas are blended by Solaris Botanicals in Co. Galway.

Peppermint/ Earl Grey/Chamomile/Rooibos/ Green tea / Berry fruit/ Ginger zest/ Decafe Tea/ Breakfast Tea - 3.95

COFFEES

Our coffee is hand roasted by McCabes Coffee in Co. Wicklow

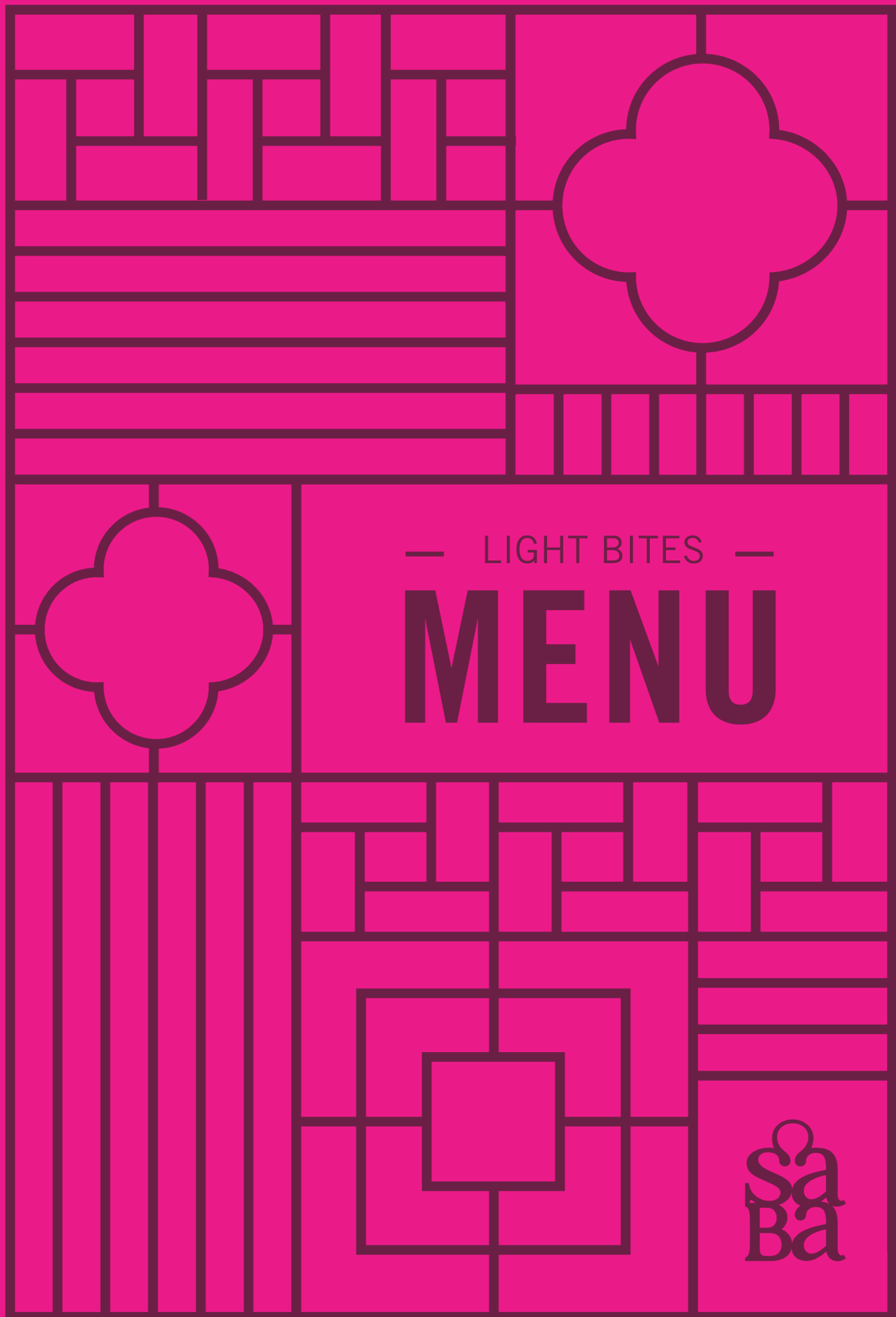
Espresso - 3.00
Double Espresso - 3.50
Macchiato - 3.50
Americano - 4
Latte - 4.40
Cappuccino - 4.40
Mocha -5.15
Flat White - 4.15
Belgian Hot Chocolate - 5.15
Matcha Latte - 5.15
Chai Latte - 5.15
Vietnamese Coffee- 5.20

Liqueur Coffee

Choose your liqueur and we'll add freshly brewed coffee, sugar and cream - 9

Plant-based

Soy / Oat / Almond / Coconut milk - .60



— LIGHT BITES —

MENU

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Ba