

# THE VIADUCT

## DAY MENU

AVAILABLE IN RESTAURANT AND CAFÉ  
SERVED DAILY 12.00 TO 17.00

### STARTERS

**SOUP OF THE DAY** 6.50  
Served with homemade Murphy's stout brown bread  
Organic Cuinneog butter (1-wheat & oat & barley,3,7,9,10,12)

**BALLYCOTTON SEAFOOD BROTH** 9.50  
Prawns, scallops, mussel & cod in a Pernod saffron potato cream  
Crusty bread (1-wheat,2,3,4,7,9,12,14)

**ORGANIC SMOKED SALMON ON SODA BREAD** 14.50  
Cucumber, capers and dill, lemon crème fraîche  
(1-wheat & oat & barley,3,4,7,9,10,12)

**WEST CORK TOASTED SPECIAL** 11.50  
Honey glazed West Cork gammon, smoked Gubbeen cheese  
Vine tomato and onion jam, sour dough bread  
(1-wheat,3,7,9,10,12)

**VIADUCT CAESAR SALAD** REG 9.50 LG 13.50  
Baby cos, egg, smoked bacon, ciabatta, Caesar dressing  
*Add on chicken 4.00*  
(1-wheat,3,4,6,7,9,10,12)

**ROAST BUTTERNUT SQUASH &  
CRANBERRY SALAD** REG 9.00 LG 13.50  
Ardsallagh Farmhouse goats cheese and baby leaves  
(6,7,9,12)

### SIDES

**SIDE SALAD** (6,12) 3.75

**CREAMED POTATOES** (3,12) 4.00

**CHICKEN SPICED FRIES** (6,9,10) 4.00

**CHUNKY CHIPS** (6) 4.00

**ROAST VEGETABLES** (6,7) 4.50

*All our beef, chicken and pork is of Irish origin unless stated otherwise.*

*Whilst every care is taken to ensure our dishes do not contain allergens other than listed for each dish, traces of other allergens may be present due to the nature of our kitchens and operations.*

*Please advise our team members of any dietary requirements you might have.*

*1-Cereals cont. Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs*

# THE VIADUCT

## DAY MENU

AVAILABLE IN RESTAURANT AND CAFÉ  
SERVED DAILY 12.00 TO 17.00

### MAINS

**FRESH UNION HALL HADDOCK IN BATTER** 17.90  
Home-made sour cream tartar sauce and chunky fries  
(1-wheat,3,4,6,7,12)

**TRUFFLED GILLIGAN FARM  
8OZ PRIME BEEF BURGER** 18.50  
Confit mushroom, truffle & tarragon mayonnaise, Cooleeney cheese  
Buttered brioche bun, skinny fries  
(1-wheat,3,6,7,10,12)

**VEGAN BOLOGNESE PIE WITH PORTOBELLO  
MUSHROOM** 16.50  
French lentils & spinach, baby leaves  
Beetroot reduction (6-,9,10,12)

### DESSERTS

**BAKED NEW YORK BOURBON VANILLA  
CHEESECAKE** 6.90  
Chocolate ice cream  
(1-wheat,3,6,7,12)

**HOMEMADE BLUEBERRY PIE WITH  
MASCARPONE CHEESE** 6.90  
Vanilla bean ice cream  
(1-wheat,3,6,7,12)

**GLUTEN FREE DARK CHOCOLATE BROWNIE** 6.90  
Maraschino cherry coulis  
(3,6,7,12)

**WARMED QUEEN OF PUDDINGS** 6.90  
Traditional baked dessert with meringue and crème anglaise  
Honeycomb ice cream (3,7,12)

**WHITE CHOCOLATE PANNA COTTA** 6.90  
Autumn fruit salsa, strawberry sorbet (6,7,12)

**SELECTION OF ICE CREAMS** 6.90  
Boulaban Farm  
(3,6,7,8-hazelnut,12)

# HOT BEVERAGES

## COFFEE

Americano	2.90
Flat White (7)	3.50
Latte (7)	3.70
Cappuccino (7)	3.50
Mocha	3.70
Hot Chocolate (6,7)	3.80
Chai Latte	3.80
Dirty Chai	4.20
Single Espresso	1.90
Double Espresso	2.90
Babyccino	2.00
Turmeric Latte (7)	4.50
Turmeric Hot Chocolate (7)	4.50
Extra Shot, Flavourings, Single Origin	0.50

## SPECIALITY TEAS BY PUKKA

Camomile	3.20
Earl Grey	3.20
Lemon, Ginger & Manuka	3.20
Green Tea	3.20
Mint Tea	3.20

## HOUSE BLEND TEA

Barry's Tea	3.00
-------------	------

*All our beef, chicken and pork is of Irish origin unless stated otherwise.*

*Whilst every care is taken to ensure our dishes do not contain allergens other than listed for each dish, traces of other allergens may be present due to the nature of our kitchens and operations.*

*Please advise our team members of any dietary requirements you might have.*

*1-Cereals cont. Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs*