

Traditional Breakfast

Bacon, sausages, black & white pudding, baked beans, fried egg & Jimmy's fab Wexford Rissoles! Served with brown or white toast & tea/coffee. 11.00 (1W, B,3,7,10)

Omelette

Butternut squash, spinach, cranberry Wensleydale cheese, in a delicious omelette, with a tossed salad & tomato relish. (V) 10.50 (3,4,10,12)

Smoked Salmon Parcel

Meyler's oak smoked salmon wrapped around creamy, soft scrambled eggs & dressed with a fresh basil hollandaise. Served with toast.

11.50 (GFA, 1W,3,4,10)

French Toast

Thick slices of bloomer bread, coated in whipped eggs & Wexford cream finished with your choice of:

- Seasonal cranberry & cinnamon compote. 10.00 (1W,3,7)
- Smoked Bacon & Maple Syrup 10.50 (1W,3,7)

Veggie Breakfast

Scrambled eggs, grilled tomatoes, portobello mushrooms, baked beans with sauteed potatoes & spring onions. Served with toast. 10.50 (GFA, 1W,7)

Buttermilk Pancakes

Everyone's favourite pancakes, made with creamy buttermilk and topped with your choice of: (1W,7)

- Blueberry & coconut compote 8.00
- Cranberry & cinnamon compote 8.00
- Lemon & Sugar 8.00
- Nutella 8.00
- Bacon & Maple 9.00

Porridge

Wholesome, healthy & delicious, the perfect way to start the day. Creamy porridge, topped with a choice:

Fresh cream / Honey / Maple syrup / Granola / Blueberry & coconut or cranberry & cinnamon compote 6.50 (DFA, 1W,7)

Maple & Honey Nut Granola

We bake our own roasted granola packed with nuts, seeds & dried fruit & we serve it on top of creamy Killowen Natural Yogurt & berry compote 7.00 (1B,7)

A little extra on the side

House fries 3.80 / House salad 3.80 / Freshly baked breads 2.00 / Breakfast extra item 1.00



Chicken Liver Paté

Button & Spoon chicken liver pate, served with toasted bloomer & berry compote 9.50 (GFA 1W,7)

Egg Mayo & Avo

Homemade brown bread topped with lightly spiced guacamole & creamy egg & chive mayonnaise 9.50 (V,GFA 1W,3,10)

Warm Goats Cheese Focaccia

Baked goats cheese on a toasted rosemary & sea salt focaccia, dressed with pickled white cabbage, radish & pear salad, sprinkled with toasted pine nuts & served with a sweet mango dressing. 11.70 (GFA, 1W,3,7,10,12)

Five Bean Burrito Bowl

A rich tomato sauce packed with roasted vegetables & 5 bean mix topped with spicy guacamole & crisp tortilla & served with sweet potato fries. 13.00 (Vegan & GFA)

Beef Stroganoff

Tender strips Richie Doyle's prime Irish beef, with shallots & mushrooms in a velvety smooth sauce made with Wexford cream & smoked paprika, served with saffron rice 14.00 (1B, 3, 7)

Club Sandwich

Hand-cut slices of toasted bloomer, filled with warm lemon scented chicken fillet, smoked bacon, melted Wexford cheddar & tomato relish. Served with tossed salad & house fries. 14.00 (GFA, 1W,3,7,10)

Buttermilk Chicken

Tender strips of chicken marinated in buttermilk & spices, tossed in breadcrumb & fried until golden. Served with a tossed salad, house fries & Caribbean sauce. 14.00 (1W,7,10,11)

Very Special Mac & Cheese

Smoked bacon & Spanish chorizo sausage with macaroni pasta baked in a creamy Wexford cheddar & parmesan sauce, topped with toasted crumb & garlic bread 13.00 (1W,3,7,10,)

Cajun Chicken Burger

A lightly spiced fillet of chicken layered with mozzarella & smoked bacon with a Caribbean mayo in a floury bap, served with house fries & tossed salad 15.00 (1W,3,7,10, 11)

Breakfast Salad

Drover black pudding, sauteed Kilmore potatoes, crisp smoked bacon with a rocket & mixed leaf salad, maple & apple dressing & topped with a soft fried egg 13.00 (1W,3,10)

Chicken Sesame Caesar Salad

Warm piece of chicken breast, diced bacon & toasted sesame seeds with a garlic & lime caesar dressing 13.00 (1,3, 7,8,11)

Falafel Salad

Roasted aubergine, coriander & carrot falafels, chickpeas & beetroot with a carrot & red onion salad dressing with a sweet chilli & lime drizzle. 13.00 (Vegan)

Smokehouse Chowder

A firm favourite in the tearoom this rich & creamy dish is packed with flavour & comfort. A lovely combination of fresh & smoked Meyler's fish in a creamy dill & fennel soup. 10.20 (GFA 4,7)

Chef's Soup & daily specials....

Please see our board for today's selection. 5.50

Allergens

1 Cereals (Wheat, Barely, Rye) | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soybeans | 7 Milk | 8 Nuts | 9 Celery | 10 Mustard | 11 Sesame Seeds | 12 Sulphur Dioxide & Sulphites | 13 Lupin | 14 Molluscs. GFA=Gluten free available. DFA=Dairy free available.

We take every precaution to minimise the risk of cross contamination but we cannot guarantee that it does not happen. We use many of these ingredients in our kitchen and bakery and our fish suppliers also supplies shellfish.

Hot & Cold Drinks



Coffee	Regular	Large
Americano	2.60	3.00
Cappuccino	2.80	3.10
Espresso	2.60	3.00
Latte	2.80	3.10
Flat White		3.10
Mocha		3.30
Babyccino		1.60
Flavoured Syrup Shot		0.50
<small>(Caramel / Hazelnut / Vanilla / Toasted Mallow / Honeycomb)</small>		

Black, Green & Herbal Teas



Pot of tea for one	2.20
Pavillion Decaf Tea	2.20
Early Grey Blue Flower	3.10
Green Tea Luponde	3.10
Peppermint	3.10
Rooibos	3.10
Red Berry	3.10
Apple Loves Mint	3.10
Lemongrass	3.10
Camomile	3.10

Soft Drinks & Juices



Ballycross Pink Lemonade 240ml	2.70
Ballycross Apple & Pear 240ml	2.70
Ballycross Apple & Blackcurrant 240ml	2.70
Ballycross Apple Juice - glass	1.20
Orange Juice - glass	1.20

Coke / Diet Coke / Club Orange	2.50
San Pellegrino Lemon	3.00
San Pellegrino Orange & Pomegranate	3.00
Still / Sparkling Water	2.00

Our Suppliers

Where possible we use Wexford suppliers such as Meyler's Fish, Kilmore Potatoes, Richie Doyle Butchers, Ballycross Apple Farm, Drover Meats, Cullens Fruit & Veg, Greenhill Fruit Farm, Killowen Farm, Wexford Creamery, Featherbed Farm & Jimmy's Kitchen. All our beef is 100% Irish.



We are proud members of Good Food Ireland, Lucinda O'Sullivan's Ireland & supporting members of the Wexford Food Family. We have been voted YesChef Magazine, Cafe of the Year 2019 (Leinster) & South East Radio Hospitality Awards, Best Customer Service Award 2018.

Smoothies, Shakes & Wine

Smoothies

Peach	4.20
Mango	4.20
Mixed Berry	4.20

Fluffy Fruit Shakes

Strawberries & Cream (7)	4.20
Peaches & Cream (7)	4.20
Summer Berry Bliss (7)	4.20
Mango Fandango (7)	4.20



Chocolate Shakes

Toasted Mallow (7)	4.20
Honeycomb Crunch (7)	4.20
Salted Caramel Fudge (7)	4.20

Hot Chocolates

Marshmallows & Caramel Sauce (7)	3.80
Toasted Mallow (7)	4.20
Honeycomb Crunch (7)	4.20
Salted Caramel Fudge (7)	4.20
Raspberry & White Chocolate (7)	4.20



Wine List

White

Horgelus, Colombard & Sauvignon Blanc : A new find & a truly great wine - citrus & floral notes with a touch of acidity makes this wine full of flavour & very refreshing. Try it & fall in love! **Btl: 24.00 / Gls 6.00 (Vegan)**

Fornas, Pinto Grigio : From the Delle Venezie region of Italy - Home of Pinto Grigio. Abundant white summer fruits, lovely acidity & surprisingly long finish. (3,7,12) **Btl: 26.00 / Gls: 6.50**

Red

Costadoro, Montepulciano Sangiovese: A 100% organic Italian red with outstanding ripe black cherry & blackberry fruit flavours, a real favorite of ours. (3,7,12) **Btl: 24.00 / Gls: 6.00**

Le Petit Pont Reserve: From Languedoc in France, a super blend that matches all 3 grapes perfectly (Gernache, Cinsault, Cabernet Sauvignon) Bright, juicy & lots of cherries & red fruit on the palate. (3,7,12) **Btl: 24.00 / Gls: 6.00**

Bubbles

San Simone Prosecco: Bubbles, zest & citrus. Light, dry & super easy to drink, makes this a real treat! (Vegan) **Btl: 24.00 / Gls: 6.00**

Cakes & Desserts



Celebration Cakes

The cakes on our counter are baked fresh in our bakery kitchen. They are all available to order, please see our catering menu for the full list or ask any of our team. (1, 3,7,8) **Full from: 40.00 Slice: 4.80 Takeout: 4.30**

Gluten Free

We have a large range of gluten free cakes, these are served with either whipped Wexford Cream or treat yourself to a scoop of ice-cream.

Cookies

Rainbow Nation (1,3,7)	2.70
Rockie Mountain (1,3,7)	2.70
Salt Lake Caramel (1,3,7)	2.70



Cookies & Cream

Rainbow Ice-cream: A delicious Rainbow Nation Cookie, topped with Featherbed French Vanilla Ice-cream, chocolate sauce, mini smarties & whipped Wexford cream. (1,3,7) **5.50**

Salted Caramel Ice-cream: Salt Lake Caramel Cookie, topped with Featherbed Salted Caramel Ice-cream, caramel sauce, whipped Wexford Cream & creamy chunks of fudge. (1,3,7) **5.50**

Sundaes

Caramel Fudge: Caramel & chocolate sauce, Featherbed Salted Caramel Ice-cream, chunks of fudge, whipped Wexford cream & chocolate coated honeycomb crunchie pieces - layers & layers of loveliness. (1,3,7) **6.00**

Strawberry & Cream: Strawberry & mixed berry sauce, Featherbed Vanilla Ice-cream, fresh berries & whipped Wexford cream, lavishly combined. (1,3,7) **6.00**

Peach & Mango: Tropical flavours layered with Featherbed French Vanilla Ice-cream, sweet peaches & whipped Wexford cream. (1,3,7) **6.00**

Affagato: Double Espresso coffee poured over a delicious scoop of Featherbed Farm Vanilla ice-cream with a shot of either vanilla or hazelnut syrup, you choose! **5.00**

Afternoon Tea: We serve Afternoon Tea everyday from 2.30pm weekdays / 3pm weekends & it can be booked online @ www.buttonandspoon.ie Tea must be booked in advance.

YesChef Afternoon Tea of the Year 2019 (Leinster)