

# AMBLEDOWN COTTAGE

## NIBBLES

### Buttery Garlic Bread

*Three Slices Of Rustic Garlic Bread*

*Served With A Tomato Relish Dip*

### Crostini Misti

*Toasted Ciabatta Bread Served With*

*Basil Pesto, Olive Tapenade & Tomato*

*Tartare.*

### Jalapeno Poppers

*Served With Sour Cream*

### Duck Pancakes Sharing

*Served With Fresh Cucumber, Spring*

*Onions, Hoi Sin Sauce & Pancakes*

### Camembert Sharing Melt

*French Camembert Wheel Served*

*With Crusty Bread & Chorizo.*

### Cheesy Nachos

*Melted Cheddar Cheese, Cheese Sauce,*

*Jalapenos, Cherry Tomatoes, Sour Cream,*

*Guacamole, Red Pepper Bells & Fresh*

*Coriander.*

## PIZZAS

### Touch Of Class 9" - 12"

*Peppers, Red Onions, Honey 'n' Mustard Dressing & Parmesan.*

### Hot 'n' Spicy 9" - 12"

*Pesto, Pepperoni, Jalapenos, Tomato Tartare, Fresh Garlic, Red Onions & Parmesan .*

### Smoky BBQ 9" - 12"

*Pesto, Crispy Bacon, Pepperoni, Mushrooms, Red Onions, BBQ Sauce & Parmesan.*

### The Duck 9" - 12"

*Pesto, Shredded Duck, Spring Onions, Tear Drop Peppers, Pickled Red Onions, Hoi Sin Mayo & Shaved Parmesan.*

### Chicken Coupe 9" - 12"

*Pesto, Roast Chicken, Garlic, Mixed Peppers, Mushrooms, Red Onions & Parmesan.*

### Steak Fajita 9" - 12"

*Pesto, Beef Burnt Ends Marinaded In Honey 'n' Mustard, Red Onions, Red Pepper Bells, Jalapenos, Salsa & Parmesan.*

### Pulled Pork 9" - 12"

*Pesto, Pulled Pork Marinaded In BBQ Sauce, Pineapple, Red Onions & Parmesan.*

### Vegetarian Heaven 9" - 12"

*Pesto, Red Onions, Peppers, Mushrooms, Tomato Tartare, Sweetcorn, Black Olives & Parmesan.*

### Grape Vine 9" - 12"

*Pesto, Red & Green Grapes, Prosciutto Ham, Brie & Parmesan.*

### Easy Briezy 9" - 12"

*Pesto, Brie, Dried Cranberries, Prosciutto Ham & Parmesan.*

**DIY/Create Your Own 9" - 12"** *Roast Chicken, Beef Burnt Ends, Pulled Pork, Crispy Bacon, Shredded Duck, Pepperoni,*

*Prosciutto Ham, Cured Ham, Chorizo, Milano Salami, Garlic, Jalapenos, Red Onions, Pickled Red Onions, Mixed*

*Peppers, Tear Drop Peppers, Mushrooms, Tomato Tartare, Black Olives, Sweetcorn, Pineapple, Cranberries, Red/ Green*

*Grapes, Brie Cheese.*

We Also Offer A 9" Gluten Free Base At An Extra Cost Of €1.50. Please Ask Your Server For More Information.

**IF YOU HAVE ANY ALLERGEN REQUIREMENTS PLEASE LET YOUR SERVER KNOW AND WE WILL PROVIDE YOU WITH A LIST OF ALLERGENS THAT ARE OR MAY BE PRESENT IN OUR FOOD PRODUCTS**

## CIABATTA'S & ALTERNATIVES

### Antipasto Platter

*Selection Of Cured Meats, Irish Cheeses, Olives, Onion Marmalade & Gourmet Crackers.*

### BBQ Pulled Pork

*Pulled Pork, Pineapple, Red Onions, Mozzarella & BBQ Sauce.*

### Cheese Steak

*Beef Burnt Ends, Mixed Peppers, Red Onions, Mozzarella & Red Pepper Relish.*

### Crispy Duck

*Shredded Duck, Red Pepper Bells, Pickled Red Onion, Mozzarella & Hoi Sin Mayo.*

### Ambledown Salad

*Baby Greens, Prosciutto Ham, Tomato Tartare, Mixed Olives, Parmesan, Walnuts & Cottage Dressing.*

*Ciabattas Are All Served With Side Salad & Slaw*

## SIDES & DIPS

### Fries

#### Angry Fries

*Blue Cheese Dressing, Parmesan & Hot Sauce*

#### Chunky Potato Wedges

#### Sweet Potato Fries

#### Tossed Salad

#### Mixed Olives

#### Curried Slaw

#### Dips

*Garlic Mayo, BBQ, Honey 'n' Mustard, Spicy Mayo, Hot Sauce, Tomato Relish.*

## PUDDINGS & FANCIES

### Salted Caramel Sundae

*Salted Caramel Ice Cream, Fudge Chunks, Meringue, Fresh Cream & Caramel Sauce.*

### Apple Tartlet

*Baked Apple Tartlet Served With Bourbon Vanilla Ice Cream & Cinnamon Custard Drizzle.*

### Apple & Strawberry Roulade

*Served With Strawberry Ice Cream.*

### Chocolate Fondant

*Warm Chocolate Filled Fondant, Topped With Melted Chocolate Drops & Served With Bourbon Vanilla Ice Cream.*

### Selection Of Ice Cream And Sorbets

*Bourbon Vanilla, Mint, Strawberry, Salted Caramel, Double Chocolate, Raspberry Sorbet, Lemon Sorbet & Tropical Sorbet.*

## HOT & COLD BEVIES

### Coke

### Diet Coke

### Sprite

### Fanta

### Aqua Panna Still 750ml

### San Pellegrino Sparkling 750ml

### San Pellegrino Blood Orange 330ml

### San Pellegrino Lemon 330ml

### Pot Of Tea (Serves Two)

### Large Pot Of Tea (Serves Four)

### Small Cafetiere Of Coffee (Serves One)

### Large Cafetiere Of Coffee (Serves Four)

### Herbal Tea (Green/Peppermint)

### Hot Chocolate

*We Are Happy To Let You Enjoy BYOB At A Corkage Price Of €3.50 Per Person. A Table Of Two Will Be Charged €5.*

