

# LIGHT BITES

## ស្រក SANOOK

[ENJOY]

### SABA NUTRITION GUIDE

[VG] Vegetarian  
[GF] Gluten Friendly  
[PF] Paleo Friendly  
[V] 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,  
Abbeyleix, Co Laois - Preserves  
Glenilen Farm Drimoleague,  
Co. Cork - Butter

## FRESH JUICES & SIPS

### House Iced Tea

Ice tea with green Cardamom, vanilla, orange & mint - 3.85

### Beetroot Blast

Cold pressed beetroot, carrot and apple - 3.85

### Orange and Mango Tango

Cold pressed orange juice and mango - 3.85

## TOASTS & PASTRIES

### Sourdough Toast

With hand rolled butter and Follain sweet preserves [1,7,11,12] - 4.50

### Croissant or Pain au Chocolat

With hand rolled butter and Follain sweet preserves [1,3,5,7,8,12] - 4.50

### Buttermilk Fruit Scone

Served with Clotted cream and Follain raspberry preserve [1,3,7] - 4.50

### Bacon and Egg Bap\*

Caramelised onion brioche bap, fried egg, crispy streaky bacon with 'Saba' tomato, date and tamarind relish. Gluten Free option available [1,3,5,7,9,11,12] - 9.50

\*Only available up to 12pm

## DESSERTS

### Chocolate Fondant [GF]

With vanilla ice cream and creme anglaise [3,6,7,8,11] - 8.50

### Mango and Passionfruit Cheesecake

With mango compote [1,6,7,11] - 8.50

### Warm Apple Tarte Tatin

With vanilla ice cream and creme anglaise [1,3,7] - 8.50

### Tropical Sorbet [GF][V]

Blended with Pineapple, Mango, Passion Fruit & Lime flavours - 8.50

### Mango Chia Pudding [GF][V]

With berries and roasted shredded coconut [6,8] - 8.50

### Selection of Glenowen Irish Ice Cream

Vanilla, chocolate and pistachio on a chocolate crumb with a raspberry sauce [1,3,6,7,8] - 8.50

## KOMBUCHA

Fermented by Prokulture in Sallins, Co Kildare

Ginger and Lemongrass, Orange and Turmeric or Wild Berry 300ml - 4.75

## TEAS

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

Peppermint, Green, Chamomile, Rooibos, Irish Lyons Breakfast Tea - 3.60

## COFFEES

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

Espresso - 3.00  
Double Espresso - 3.50  
Macchiato - 3.30  
Americano - 3.50  
Latte - 3.90  
Cappuccino - 3.90  
Mocha - 4.20  
Flat White - 3.90  
Hot Chocolate - 4.20

Oat, soy and almond milks available +60 cents