

Leaf

Breakfast Tea - €3.60
Herbal Tea - Choose: Green Tea, Wild Berry, Camomile, Earl Grey, African Rooibos, Mint, or Decaf €3.80

Bean

Americano - €4.00
Short Black - €4.00
Double Espresso - €3.60
Macchiato - €3.80
Cortado - €4.30
Flat White - €4.30
Cappuccino - €4.40
Latte / Chai Latte - €4.40

Melted

Kids Hot Chocolate - €3.80
Milk Hot Chocolate - €4.50
White Hot Chocolate - €4.50
Milk Choc Mocha - €4.80
White Choc Mocha - €4.80
Babyccino - €2.50
Puppuccino - €2.50

Wine & Spritz Menu Available

Over Ice

Iced Tea - €4.50 (lemon or peach)
Iced Americano - €4.00
Iced Latte - €4.50
Iced Cappuccino - €4.50

Chilled

Still Water - €4.00
Sparkling Water - €4.00
Coca-Cola - €3.35
Sprite - €3.35
Fanta - €3.35
Fentimens - €4.00
Vit-Hit - €3.80
Kombucha - €4.00

Squeezed

Fresh Orange Juice - €4.50
Apple Juice - €4.20

EXTRAS

+ Add Mallows 50c

+ Add Cream 50c

+ Syrup Shot 60c
(vanilla, caramel or hazelnut)

+ Alternative Milk 60c
(almond, oat, soya or coconut)

+ Coffee Shot €1



Our Ethos

At Mount Congreve, food begins in the soil of our own estate. The walled gardens and orchards provide a living pantry of seasonal fruit, vegetables, herbs, and edible flowers, carefully tended by our gardeners and brought to life by our kitchen team. Every dish celebrates the natural rhythm of the gardens—fresh, local, and rooted in sustainability.

Leading this philosophy is Chef Jean-Baptiste (JB) Dubois, a French-born chef who has made Ireland his home for over two decades. JB's cooking reflects a deep respect for the land and its produce, celebrating local, seasonal ingredients and the craft of honest, ingredient-led cooking. His approach ensures that every dish captures the essence of Mount Congreve—fresh, flavourful, and inspired by the gardens that surround it.

Proudly Supporting our Local Waterford Suppliers;
Seagull Bakery, Walsh's Bakehouse, Melleray Eggs, Lisduggan Farm Foods, Dunmore East Seafood, Mount Congreve Gardens, Robin's Glen Organic Farm, Knockanore Irish Farmhouse Cheese, Tom Cleary.



The Stables
Café



Mount
Congreve
Gardens

Soup

 *Denotes Estate Produce*

-  **Walled Garden Soup (V)** - Homemade Soup of the Day served with Estate Brown Bread & Flavoured Butter
€8.50 *{Allergens: See Specials}*

Light Lunch

The Croque Monsieur - Seagull Bakery Sourdough Toastie with Lisduggan Farm Ham, Smoked Knockanore Cheese Sauce & Caramelised Onion with Garden Leaves.
€12.00 *{1,7,10}* - *(Add Triple Cooked Chips €5)*

-  **The Estate Garden** - Seagull Bakery Sourdough Garden Special Toastie with Garden Leaves. *(See Specials)*
€12.00 *{1,7,10}* - *(Add Triple Cooked Chips €5)*

Soup & Sandwich Combo - Half Sourdough Toastie (Croque or Estate Garden above) Served with Soup of the Day.
€12.50 *{Allergens: See Specials}*
+ *See Sandwich Specials of the Day - Ask Your Server*

Baked

The Stables Quiche - Knockanore Cheddar, Baked Ham & Caramelised Leeks Quiche served with Garden Leaves.
€14.50 *{1,3,7,10}*

-  **The Vegetable Patch Quiche** - Daily Special Special Quiche served with Garden Leaves.
€14.50 *{1,3,7,10}*

-  **Marjoram & Pork Pastry Roll** - Onion & Estate Marjoram, Lisduggan Farm Pork Sausage wrapped in Roast Onion Skin Puff Pastry served with Tomato Chutney & Leaves
€12.50 *{1,3,7,10,12}*

Free-Range Egg Omelette - Three Egg Omelette with Ardsallagh Goats Cheese, Grilled Field Mushrooms, Scallions, Garden Leaves & Lyonnaise Potatoes. *(Add Bacon + €4)*
€15.50 *{8,7,10}*

Walled Garden Harvest

-  **Walled Garden Salad** - A delicious special salad, rolling & changing daily with the bounty of the Estate's Garden picked at first light. *€Pricing & Allergens, See Specials Attached.*

-  **Butternut Squash & Chorizo Salad** - Roasted Butternut Squash with Chorizo, Chilli Candied Pumpkin Seeds, Pickled Root vegetables, Cashel Blue Cheese & Garden Leaves
€16.50 *{7,10,12}*

Bigger Bites

The Coop Burger - Crispy Feighcullen Farm Chicken Fillet with Lisguggan Farm Smoked Bacon Jam, Wild Rocket, Garlic Mayo in a Soft Floury Blaa with our Triple Cooked Chips & Garden Leaves.
€17.00 *{1,3,7,10,12}*

Comeragh Ale Braised Irish Beef - Tender topside bullet of Irish beef slow-braised with Dungarvan Brewery Comeragh Challenger Ale and root vegetables, served with a warm cheesy scone, kale crisps, and horseradish crème fraîche.
€22.00 *{1,7,9,12 - G-free by Request}*

-  **Beetroot Burger** - The Stables Beetroot & Quinoa Burger, Wild Rocket, Tomato & Mint Relish in a Floury Blaa with Triple Cooked Chips
€17.00 *{1,10,11,12}*

Crispy Chicken Goujons - Breaded Chicken Fillet, chilli chips, red cabbage & fennel slaw with homemade sweet chilli sauce.
€16.50 *{1,6,7,10,12}*

SIDES

Triple Cooked Chips with Rosemary Sea Salt - €5
Made from fresh, locally sourced potatoes, hand-cut and triple-cooked to golden perfection, finished with Mount Congreve rosemary sea salt.

Soup Cup - €5 *{1,7,9}*

Bread Plate with Hummus & Flavoured Butter - €5 *{1,7,10,11}*

Garden Side Salad - €5 *{10,12}*