CAUSEWAY HOTEL

ROOMS · DRINKS & DINING

HOMEMADE DESSERTS

TRAYBAKES£4.00	
CUPCAKES & CHOUXNUT£4.50 Fresh daily selection	
FRESH CAKES OF THE DAY	
HOT CHOCOLATE BROWNIE	
BANOFFEE PIE	
LEMON MERINGUE PIE	
BUSHMILLS PECAN NUT PIE	
GALAXY CARAMEL CHEESECAKE	
INDIVIDUAL BRAMLEY APPLE CRUMBLE	
STICKY TOFFEE PUDDING	
CARAMEL SUNDAE £7.50 Served with vanilla ice cream and caramel topping	
Some of our menu items contain nuts, seeds and other allergens: there is a small risk that tiny traces of these	



The Causeway Hotel is managed and operated by HMS UK & Ireland

10% SERVICE CHARGE APPLIES

may be in any other dish or food served here. We understand the dangers to those with severe allergies.

Please speak to a member of staff who may be able to help you to make an alternative choice.

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SHARING BOARDS

	HALLOUMI AND PEACH SKEWERS WITH FLAT BREAD£19.95 Halloumi cut into short thick sticks with peaches, chunks of red onion, fresh honey, served with warm flatbreads
	CRAB TOSTADOS WITH MANGO£19.95 Corn chips layered with guacamole and crab, topped with mango and tomato salsa
•	LOADED NACHOS
	IRISH CHEESE BOARD£18.95 Local Coleraine vintage cheddar, Cashel blue cheese, Wicklow ban brie, smoked applewood cheddar, relish, grapes and crackers
	FRIED SQUID WITH GARLIC AND PARSLEY£19.95 Battered squid, deep fat fried then tossed with garlic, olive oil and parsley served with fresh lemon
	GRAZING BOARD£22.95 Prosciutto crudo, spianata Romana and salami Milano,traditional hummus, flatbreads,tapenade and green olives
	EXTRA FLATBREADS£2.95



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