

WINEPORT



LODGE

WARMING SOUPS

Today's Soup €8

Please ask your Server

Wineport Seafood Chowder €10

Soups Served with Sourdough Bread

OPEN SANDWICHES €9

Smoked Salmon on Guinness Bread

Lime Chantilly & Pickled Cucumber

Smashed Avocado,

Cnoc Dubh Goats Cheese & Beetroot on
Multi-seed Sourdough

Chicken Caesar on Sourdough

Baby Gem Lettuce and Crisp Pancetta

(Enjoy Any of the Above as a Salad Bowl without the Bread.)

SHARING PLATES

SEAFOOD €24

Tuna Tartare, Wakame Seaweed, Kimchee Sauce, Pickled
Cucumber, Marinated Salmon, Gambas Prawns, Crab Tian,
Avocado and Harissa Aioli

CHARCUTERIE €19

Iberico Ham, Chorizo, Salchichon, Pate With
Pickled Cauliflower, Olives, Caponata,
Toasted Sourdough

VEGAN AND VEGETARIAN €15

Risotto, Garden Peas and Cheese Crisp

Wok Fried Winter Greens, Bulgar Wheat and Cashew Nuts

WINEPORT FAVOURITES

Tender Minute Steak €20

Caramelised Onions, Local Portobello Mushrooms,
Rosemary Chips, Pepper Sauce

Lean Beef Burger €18

Smoked Cheese, House Relish and Crisp Pancetta,
Served with Fries

Beer Battered Fish'n'Chips €18

Pea Purée, Grilled Lemon

Superfood Salad €14

pickled beetroot, avocado, organic leaves, quinoa, spiced
toasted pumpkin seeds, grain mustard dressing.
(Add Chicken Breast or Grilled Gambas Shrimps €4)

SIDES €5

Traditional - Parmesan Mash Topped with Crispy Onions

Vegan - Asian Greens, Broccoli Kale and Pak Choi, Soy and Ginger Dressing

Raw - Shaved Salad with Pistachios and Creamy Hemp Seed Vinaigrette

House Fries with Rosemary and Thyme

SUPPLIERS: PORK; HORAN'S PORK BUTCHERS, ATHLONE. GLENFIELD RAPESEED OIL;
BIRR, CO. OFFALY. GOAT'S CHEESE; GALWAY GOAT FARM, GURTEEN CO GALWAY.

If you need information regarding food allergens in our dishes please ask a member of staff for the complete list.

EXECUTIVE CHEF
Austin Byrne

WINEPORT



LODGE

GREAT COFFEE AND TEA, WONDERFUL SCONES AND DESSERTS

MORNING COFFEE

Tea or Coffee and Scones

for 1 guest €5.50 or for 2 guests €10.95

Tea or Coffee and Pastries

for 1 guest €5.50 or for 2 guests €10.95

Tea Selection €4

Robt. Roberts luxury blend, decaf,
green, earl grey, peppermint, chamomile

Coffee Selection €4

americano, cappuccino, caffè latte, espresso,
caffè macchiato, caffè mocha, hot chocolate

DESSERTS

Layered Carrot Cake

Espresso and Almond Profiteroles

Crème Caramel Cheesecake

Coconut Tuille, Blackberry Compote

€6.50

Artisan Cheese Selection

Cloc Dubh Goats Cheese
Bandon Vale Mature Cheddar
Cooleeney Camembert
Crozier Blue Sheep Cheese

€12.50