

WINEPORT



L O D G E

WINTER MENU



TASTY SNACKS €9.50

A Teeny Taste of 4 Different Flavours:

Tuna Carpaccio / Ham Hock Terrine
Seafood Bisque / Goats Cheese

FRESH AND RAW €12

Tuna Carpaccio With Watermelon,
Spicy Harissa and Sesame Seeds

Carlingford Oysters, Mignonette
Sauce and Kimchee Dip

WARMING SOUPS

Today's Soup €8
(Always Meat Free)

Wineport Seafood Chowder €10

STARTERS €14

Horan's Ham Hock Terrine with Tomato Chutney

Grilled Gambas with Harissa Aioli and Sourdough Bread

Galway Goats Cheese, Beetroot Puree and Red Pepper Crisp

Sweet Pickled Heritage Carrots, Quinoa, Pickled Cauliflower, Organic Leaves
and Sweet Pomegranate Dressing

SHARING PLATES

SEAFOOD €24

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

CHARCUTERIE €19

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

VEGAN AND VEGETARIAN €20

Risotto, Garden Peas and Vegetable Crisp

Saute Winter Greens, Bulgar Wheat and Cashew Nuts, Chilli and Ginger Dressing

MAINS €29

Pan Roasted Lamb Fillet, Lamb Cutlets, Dauphinoise Potatoes, Silverskin Onions

Salmon Fillet, Asian Style Vegetables, Sesame Seaweed, Courgette Cream & Chive Potatoes

Breast & Boudin of Free Range Chicken, Wild Mushrooms, Polenta, Lentils and Chicken Jus

Prime Irish Sirloin, Marrow Glaze, Truffle Chips, Vine Tomatoes, Caramelised Onions
and Local Portobello Mushrooms (€5 supplement)

Crisp Pork Belly, Spiced Date Sauce and Parmesan Mash

SIDES €5

Each main dish comes complete, here's some extra ideas to share

Traditional - Parmesan Mash Topped with Crispy Onions

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

Beans - Three Beans Salad, Baby Spinach, Pistachio Nuts, Coriander Dressing

EXECUTIVE CHEF

Austin Byrne

WINEPORT



L O D G E

HOUSE RECOMMENDED WHITE: GL. BTL.
Joseph Mellot Destinéa Sauvignon Blanc, €10 €35
Val de Loire, France
A lovely floral nose, with hints of lemon and grapefruit

HOUSE RECOMMENDED RED: GL. BTL.
Rasteau, €12.50 €48
Réserve Côtes du Rhone Villages, France
Spicy red fruits on the nose with a deliciously soft, well balanced palate

BUBBLES

	GLASS	BOTTLE		PINK	
Törley Alcohol Free, Hungary		€ 20	Prosecco Mionetto Vivo Rosé		€50
Prosecco, Frizzante	€8.50	€35	Cremant de Limoux Rosé		€55
Cava, La Rosca		€45	Champagne Bollinger Rosé		€200
Champagne Henri Goutorbe, Reims, France	€15	€90		RED (FOR DANGER...)	
Champagne Bollinger, Reims, France		€125	Shottesbrooke Sparkling Shiraz		€50

WHITE

REALLY DECENT EVERYDAY WINES

Like a health drink, only much nicer

	GLASS	BOTTLE
Pinot Grigio, Antonio Rubini, Italy	€7.50	€28
Chenin Blanc, Culemborg, South Africa		€30
Soave Classico, Rizzardi, Italy		€34
Picpoul de Pinet, Gerard Bertrand, France, Biodynamic		€35
Altano, DOC Branco, Portugal		€35
Albarino, Vino Vedra, Spain		€36
By The Glass, Riesling, Mosel, Germany	€10	€40

ALL ABOUT THE SAUVIGNON BLANC

Rrefreshingly Badass & Cheeky

Neblina, Chile		€28
Domaine de Montmarin, Cotes du Thonge, France	€8	€30
Michel Lynch, Bordeaux, France, Organic		€45
Sancerre, Eric Louis, Loire, France		€58
Goldwater, Marlborough, New Zealand	€9	€33
Kissing Booth, Marlborough, New Zealand		€44
Cloudy Bay, Marlborough, New Zealand		€95

EVERYTHING ABOUT CHARDONNAY

White wines that think they are the bees' knees

Chardonnay, Icalma, Chile, Organic	€7.50	€28
Unoaked Chardonnay, Domaine de Savigny		€40
Macon Lugny, Cave de Lugny		€40
Chablis, Jean-Marc Brocard		€54
Chateau Fuissé, Pouilly Fuissé - Tête de Cru		€66
Chardonnay, Murphy Goode Sonoma County, California USA		€44

FASHIONISTA FAVOURITES

Only jet-setters are allowed to drink these

Cortese 'Nostru' Cataratto Lucido Terre Siciliane, Italy, Organic <i>A little spicy and reminiscent of jasmine, aromatic herbs and nutmeg, with delicate touches of white peach</i>		€28
I Love Mosel, Riesling, Germany <i>Crisp and fruity and dangerously drinkable</i>		€48
Assyritko, Wild Ferment, Gaia, Greece <i>As you would expect from a Santorini Assyritiko, dry, flinty and delicious</i>		€55
PradoRey El Cuentista Barrique White Tempranillo, Spain <i>Skins are removed immediately after pressing, and aged for 9 months in oak, and then 3 months on the lees.</i>		€54

ROSÉ

Domaine de Millet, Côtes de Gascogne, France		€33
V.I.R.- Very Important Rosé, By.Ott Rosé <i>The taste is full, fresh and crisp with echoes of the fruity aroma amplified by citrus zest and sweet spices</i>		€66

RED

FOOD FRIENDLY REDS

Drink up, eat your dinner, then order another bottle!

	GLASS	BOTTLE
Cabernet Sauvignon, Neblina, Chile	€7.50	€28
Organic Merlot, Icalma, Chile	€7.50	€28
Organic Tempranillo, Casual, Spain, Vegan		€30
Montipulciano d'Abruzzo, Castellani, Italy		€33
Little Rascal Shiraz, Australia	€8.50	€33
Torres Ibericos Rioja Crianza, Spain		€35
Henry's Hills Pinot Noir, Wairarapa, New Zealand	€11	€44

A FRENCH AFFAIR

Somewhat shy at first, but well worth getting to know

Côtes du Rhone, Le Pas de la Beaume		€32
Syrah, Beauchamp, Languedoc		€34
Merlot, Baron Philippe de Rothschild		€36
'Jean' Gamay Noir, Beaujolais		€38
Chateau Lagrange St. Emilion		€44
Chateau Saint-Marie 'Alios', 2014, Côtes de Bordeaux AOC		€45
Fleurie, Bouchard Aine et Fils, Beaujolais		€48
Pinot Noir, Gerard Bertrand, Languedoc, Biodynamic		€50
Chateauneuf du Pape, Camille Cayran, Rhone		€80
Charmes de Kirwan Margaux, 2014		€120

BIG & BOLD

Sit up straight & pay attention please - 'I'm speaking!'

Malbec, Aires Andinos, Argentina	€7.50	€28
Flor de Crasto, Douro DOC, Portugal		€35
Langa Frenesi, Spain, Organic		€35
Pinotage, Welmoed, Stellenbosch, South Africa		€35
Hen's Teeth Shiraz, Longview, Australia		€38
Beringer Founder's Estate Zinfandel, USA		€50
Rizzardi Valpolicella, Italy		€55
Ribera Del Duero Reserva, Condado de Orizo, Spain		€56

ALL TIME CLASSICS & EFFORTLESSLY ON-TREND WINES

The boom is back - best to drink them quickly...

Bleeding Heart Cabernet Sauvignon, Australia <i>Flavours of cherry and capsicum</i>		€44
La Mascota Cabernet Franc, Argentina <i>Elegant, perfectly balanced wine, with a well-structured, lingering finish</i>		€46
Thunderchild, Bordeaux Blend, South Africa <i>Amazing flavours - plums, berries, dark chocolate, and they're all screaming to get out of the bottle</i>		€48
Le Cinsault Parcelle: Le Jardin, Languedoc, France, Natural Wine <i>A delicious 100% Cinsault, this wine is bright and juicy with a remarkable purity of fruit</i>		€48
Missing Virgin, Pinotage & Petit Verdot, Stellenbosch, South Africa <i>Ripe cherries and blackberries; medium bodied, intense and concentrated</i>		€66
Rizzardi Amarone 3rd Cru, 2013, Italy <i>Stunning wine, rich and smooth, full of dark cherry fruit</i>		€77
Rioja Gran Reserva, Marques de Murrieta, 2011, Spain <i>Ruby colour, intense and rich. smoky, meaty and leather aromas</i>		€88
Ménage à Trois, Zinfandel, California <i>We're wild at heart, and we'll thrill you every sip of the way</i>		€95