

# WINEPORT



L O D G E

## WINTER MENU



### TASTY SNACKS €7.50

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)

Shellfish Bisque, Red Snapper €10  
with Octopus and Black Radish

### 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

#### CHARCEUTERIE €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

Slow Cooked Glazed Shoulder of Lamb, Lamb Cutlets, Dauphinoise Potatoes and Silverskin Pickled 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  
Crisp Pork Belly, Spiced Date Sauce and Parmesan Mash  
Prime Irish Sirloin, Marrow Glaze, Truffle Chips, Vine Tomatoes, Caramelised Onions  
and Local Portobello Mushrooms (€5 supplement)

### SIDES €5

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

SUPPLIERS: BEEF & LAMB; TORMEY FAMILY FARM CO. WESTMEATH. PORK; HORAN'S PORK BUTCHERS ATHLONE.  
GLENFIELD RAPESEED OIL; BIRR CO. OFFALY. GOATS 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

## HOUSE RECOMMENDED WHITE & ROSÉ:

<b>Domaine de Millet Rosé</b> , Côtes de Gascogne IGP Strawberry & Cherry, Egiodola & Cabernet Franc grapes	€33
<b>Bender Paulessen</b> , Mosel QBA Germany Classic Lean Riesling	€39

# WINEPORT LODGE

## HOUSE RECOMMENDED REDS

<b>Flor de Crasto</b> , Douro DOC Portugal Fruit driven Tinta Roriz, Touriga Franca & Touriga Nacional Grapes	€35
<b>Henry's Hills</b> , Wairarapa New Zealand Juicy Brambly & Spicy Pinot Noir Grapes	€44

## WHITE

### ALMOST SWEET, AND REALLY QUITE CUTE

Like real lemonade, only much nicer.

	GLASS	BOTTLE
<b>Pinot Grigio</b> , Dominus, Italy	€7.25	€27
<b>Viura Organic</b> , Casual, Spain		€30
<b>Chenin Blanc</b> , Culemborg, South Africa		€30
<b>Viognier</b> , Beauchamp, Languedoc, France		€32
<b>Chardonnay Unoaked</b> , Domaine de Savigny, France	€8.50	€32
<b>Picpoul De Pinet</b> , Gerard Bertrand, France		€36
<b>Assyrtiko</b> , Wild ferment, Gaia, Greece		€50
<b>Dry Reisling</b> , Little Beauty, New Zealand		€55

### REFRESHINGLY BADASS & CHEEKY

White wines that could have escaped from a brewery.

<b>Sauvignon Blanc</b> , Neblina, Chile	€7.25	€28
<b>Sauvignon Blanc</b> , Domaine Montmarin, France	€8	€30
<b>Sauvignon Blanc</b> , Goldwater, Marlborough New Zealand	€8.50	€32
<b>Albarino</b> , Vino Vedra, Spain		€36
<b>Organic Sauvignon Blanc</b> , Michel Lynch, Bordeaux		€45
<b>Sancerre</b> , Eric Louis, Loire, France		€48
<b>Gavi de Gavi</b> , Ascheri, Piedmont, Italy		€48
<b>Cloudy Bay</b> , Sauvignon Blanc, New Zealand		€75

### BIG FOR THEIR BOOTS

White wines that think they are red wine.

<b>Chardonnay Organic</b> , Icalma, Chile	€7.50	€28
<b>Altano</b> , DOC Branco, Portugal	€9	€35
<b>Macon Lugny</b> , Cave de Lugny, France		€39
<b>Chablis</b> , Albert Bichot, France		€45
<b>Chardonnay</b> , Murphy Goode Sonoma County, California USA		€45
<b>Chason Meursault</b> , Burgundy, France		€95

## RED

### FOOD FRIENDLY REDS

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

	GLASS	BOTTLE
<b>Cabernet Sauvignon</b> , Neblina, Chile	€7.25	€27
<b>Merlot Organic</b> , Icalma, Chile	€7.50	€28
<b>Tempranillo Organic</b> , Casual, Spain	€8	€30
<b>Montipulciano d'Abruzzo</b> , Castellani, Italy		€34
<b>Merlot</b> , Baron Philippe de Rothschild, France		€36
<b>Organic Merlot</b> , Michel Lynch, Bordeaux		€45

### EASY TO GET ALONG WITH REDS

Sorta shy & wears glasses, but very interesting to get to know.

<b>Pinotage, Welmoed</b> , Stellenbosch, South Africa		€30
<b>Syrah</b> , Beauchamp Languedoc, France	€8.50	€32
<b>Cotes de Rhone</b> , Le Pas de la Beaume, France		€32
<b>Rioja</b> , Torres Ibericos Crianza, Spain		€34
<b>Fleurie</b> , Bouchar d'Aine et Fils, Beaujolais, France		€48
<b>Chanson Bourgogne Pinot Noir</b> , Burgundy, France	€14	€55
<b>Rioja</b> , Gran Reserva, Marques de Murrieta, Spain		€65

### BIG & BOLD

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

<b>Malbec</b> , Aires Andinos, Argentina	€7.50	€28
<b>Shiraz Cabernet</b> , Rawson's Retreat, Australia	€8.50	€30
<b>Shiraz</b> , Longview 'Hen's Teeth', Australia		€44
<b>Valpolicella</b> , Rizzardi, Italy		€45
<b>Chateau Lagrange</b> , Lussac, St Emilion AC, France	€12.5	€45
<b>Zinfandel</b> , Beringer Founders' Estate, USA		€48
<b>Condado de Orizo</b> , Ribera del Duero Reserva, Spain		€55
<b>Amarone</b> , 3rd Cru, Rizzardi, Italy		€70
<b>Chateauneuf du Pape</b> , Camille Cayran, Rhone, France		€75
<b>Charmes de Kirwan Margaux</b> , France		€95

## ROSÉ

**Rose**, Valle de Yerri, Navarra, Spain

€8 €30

## BUBBLES

	GLASS	SNIPES	1/2 BOTTLE	BOTTLE
<b>Prosecco</b> , Frizzante, Italy	€8.50	€12	€19	€35
<b>Cava</b> , La Rosca, Spain				€45
<b>Prosecco Mionetto Vivo Rosé</b> , Italy				€50
<b>Champagne Henri Goutorbe</b> , Reims, France	€15		€40	€79
<b>Champagne Bollinger</b> , Reims, France			€55	€100
<b>Champagne Bollinger Rosé</b> , Reims, France				€135

## CRAFT BEERS & CIDER

<b>Marooned IPA</b> , Dead Centre Brewing Co. 5.5%, Made locally in Athlone Served fresh from a can. A fruity, juicy ale on a base of Pale Malt, Red X and exceptional quality Oatmeal from Kilbeggan Organic Oats	€6.50	<b>St. Mel's</b> , I.P.A. 5.2% Co. Longford, A fine and lasting bitterness, notes of citrus and tropical fruits.	€7.50	<b>Black Donkey Buck It</b> , Amber Ale 4.8% Co. Roscommon Great hop flavour with a rounded caramel finish.	€7.50
<b>Carrig Brewing</b> , Poachers Pale Ale, 4.7%, Co. Leitrim Combines aromatic US hops, malted barley, wheat and soft Leitrim water to create a satisfying and thirst quenching beer.	€7.50	<b>St. Mel's</b> , Helles Lager, 5.0% Co. Longford German style hops, has a fine dry bitterness.	€7.50	<b>Black Donkey Sheep Stealer</b> , Saison 5.6% Co. Roscommon Notes of stone fruit, citrus & black pepper compliment each other with subtle hop bitterness.	€7.50
		<b>Hop House 13</b> , Lager 4.1% Co. Dublin Delivers a uniquely fresh aroma and crisp flavour.	€7.50	<b>Longueville House Cider</b> , 5.0% Co. Cork Gluten free, medium dry cider with a rich amber colour.	€8
		<b>Brú</b> , Gluten Free Irish Lager 4.2% Co. Meath Brewed with Irish malt and traditional hops, it is crisp and refreshing with a floral and citrus nose.	€7.50		