

Welcome to Wineport Lodge, the perfect place to relax over a meal in good company. We take our time with your order to get things right. On busy nights it takes longer, don't fret, breathe out, it's not a race. If you're under special time pressure, let us know as soon as you arrive and we'll advise on what's best to order

SOUPS

- Today's Soup,** €7.95
please ask your server.
- Wineport Seafood Chowder,** €9.50
treacle brown bread.

CHEESE PLEASE

- Panco Fried Buffalo Mozzarella,** €12.50
carreterra salsa & asian slaw.
- Twice Baked Cheesecake,** €11
galway goats cheese infused with sundried tomato olive tapenade & basil oil.

SALADS

- Superfood Salad,** €9.50
pickled beetroot, avocado, organic leaves, quinoa, spiced toasted pumpkin seeds, grain mustard dressing.
- Creole Chicken Salad,** €11.50
spiced chicken, semi sundried cherry tomatoes, mango, toasted almonds, organic leaves, cajun vinaigrette.

SMALL DISHES

- Smoked Salmon & Cod Roulade,** €12
light glenisk yogurt salad.
- Lamb Kidneys Pie,** €13
grilled kidneys, buttery mash, citrus fruits & redcurrant jus.
- Asparagus & White Pudding Benedict,** €14
slow poached egg, Hollandaise sauce.

CASUAL & SHARING

- | | SMALL | LARGE |
|--|-------|-------|
| Mezze Platter, €15
salami, pastrami, prosciutto, hummus, baba ganoush, roast pepper tahini, toasted pitta bread. | €15 | €28 |
| Signature Seafood Platter, €16
prawns marie-rose, dressed crab, oak smoked mackerel & salmon, saffron seared scallops. | €16 | €30 |

FROM THE GRILL

Locally sourced beef from the heart of Ireland. Traditionally dry-aged in a Himalayan salt chamber, imparting a totally unique flavour and tenderness to the meat.

- Striploin (10oz)** €33
- Ribeye* (10oz)** €33
- Fillet (8oz)** €35

* recommended medium.

- Surf & Turf** €44

your choice of cut with grilled king prawn.

Steaks served with your choice of hand cut chips or buttered mash & your choice of: Café de Paris butter, Béarnaise, peppercorn sauce or garlic & herb butter.

FROM THE FARM

- Grilled Chicken Supreme** €24
sautéed green beans, asparagus, red pepper & mushroom. potato fondant & chicken jus
- Lamb Shank Kleftiko,** €26
buttery mash & roast root vegetables.
- Roast Dukkah Spiced Duck,** €28
peppered beetroot puree & crisp straw potatoes.

PASTA & RISOTTO

- Courgette Lasagne,** €18
layered with pasta, mornay sauce and napolitana tomato.
- Carreterra Pasta,** €20
spaghetti with sicilian salsa of tomato, basil garlic & olive oil.
- 3 Cheese Mac'n'Cheese,** €22
parmesan, cashel blue & fivemiletown smoked cheddar, crisp onion rings, basil oil.
- Risotto with Peas,** €24
prosecco & gruyere cheese.

FABULOUSLY FISHY

- Grilled Seabass Papillote,** €24
charred asparagus, spanish pepper, lemon beurre blanc.
- Baked Aromatic Salmon,** €28
cumin, coriander & caraway, butternut squash, pickled lemon puree.

VEGAN

- Charred & Roasted Summer Vegetables,** €18
tasty seasonal vegetables drizzled with olive oil and fresh parsley.

FAMILY STYLE - FOR 2 OR MORE TO SHARE

- Prime Beef Rib Roast,** €55
seasoned with maldon salt & cracked black pepper, served with hand-cut fries, sautéed onions & mushrooms.
- Roast Crown of Lamb,** €65
cooked with oregano & rosemary, seasonal vegetables, parsley & thyme potatoes.
- Hot Seafood Platter,** €75
giant prawns thermidor, grilled seabass, seared king scallops, fresh cod, assorted shellfish, Béarnaise & Cafe de Paris butter, sweet potato fries, saffron risotto & seasonal vegetables.

SIDES TO SHARE - €4.95

green beans • buttered mash • handcut chips • creamed spinach with nutmeg • mac'n'cheese
skinny fries • sweet potato fries • crisp onion rings • peas with mint

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.