

WINEPORT

LODGE

EVENING MENU

WARMING SOUPS

Today's Soup €8
(Always Meat Free)

Smoked Seafood Chowder €10

STARTERS €15

Beetroot Cured Salmon

Samphire, Crisp and Pickled Beetroot

Venison Terrine

Piccalilli, Cauliflower Textures and Fig

Baked Filo Parcel of Cooleeney Camembert

Plum Compote, Red Onion Marmalade

Glazed Pork Cheek

Prawn Bisque and Preserved Apple

Rabbit Saddle

Black Pudding Mousse, Wild Mushroom
and Wholegrain Mustard

PASTA / RISOTTO - STARTER €11 / MAIN €22

Rigatoni Pasta

Hot Smoked Salmon, Pecorino Cheese & Dill Oil

Or

Butternut Squash Risotto

Tipperary Goats Cheese & Crispy Parma Ham

MAINS €29

Roast Pheasant

Smoked Garlic Mousse,
Caramelised Onion Mash,
Bacon Cream

Today's Fresh Catch

Red Endive, Cauliflower Puree,
Smashed Baby Potatoes with
Herb Butter, Salsa Verde

Venison Wellington

Mushroom Duxelles,
Pickled Blackberries,
Madeira Jus

STEAKS €36

Certified Irish Hereford Prime Beef - Dry Aged In-House

10OZ SIRLOIN STEAK

10OZ FILLET STEAK

Cooked to Order, Fondant Potato

Our Best Steaks - Your Choice of How it's Served - Choose one of the following:

Peppercorn Sauce • Béarnaise Sauce • Cashel Blue Cheese Crust, Horan's Bacon & Scallions
Madeira Wine Sauce • Wild Mushroom Sauce • Garlic & Herb Butter • Mixed Peppercorn Crust & Sauce

CASUAL SUPPER

Liam McCormack's Shin Beef Burger €17.50

Brioche Bun, Cheddar Cheese,
Pickled Gherkin, Ballymaloe Relish,
House Fries

Sustainable Fish Fingers & Chips €22

Seasoned Panko Crumbed Pollock,
Tartare Sauce

SIDES TO SHARE €5

House Fries, Rosemary & Sea Salt • Honey Roasted Seasonal Root Vegetables
Braised Red Cabbage in Red Wine, Orange and Star Anise • Crispy Onion Rings
Seasonal Leaves, Honey'n'Mustard Dressing

BUBBLES

	GLASS	BOTTLE	PINK	GLASS	BOTTLE
Prosecco, Frizzante	€8.50	€35	Prosecco Mionetto Vivo Rosé		€50
Cava, La Rosca		€45	Cremant de Limoux Rosé	€11	€55
Champagne Henri Goutorbe	€15	€90	Champagne Bollinger Rosé		€200
Champagne Bollinger, Reims, France		€125			

If you need information regarding food allergens in our dishes please ask a member of staff for the complete list.
Unlimited Pure Filtered Chilled Still & Sparkling Water €1 per person, let us know if you prefer tap water



WINEPORT

LODGE

WINES THAT WOULD GO SPLENDIDLY WITH OUR AUTUMN TASTING MENU

Please ask to see the full list for more options.

WHITE

Muriel Viura Blanco Rioja

Spain

Floral and fruity notes of green apples and citrus fruits on the nose with balanced, refreshing acidity

€38

San Simone Pinot Grigio, Friuli Graves DOC

Italy

This Organic & Vegan Pinot Grigio wine from Italy has delicious crisp acidity with lime and pear flavours

€39

Cortese 'Nostru' Cataratto Lucido Terre Siciliane

Italy, Organic

A little spicy and reminiscent of jasmine, aromatic herbs and nutmeg, with delicate touches of white peach

€40

PradoRey El Cuentista Barrique White Tempranillo

Spain

Skins are removed immediately after pressing, and aged for 9 months in oak, and then 3 months on the lees.

€54

Assyrtiko, Wild Ferment

Greece

As you would expect from a Santorini Assyrtiko, dry, flinty and delicious

€55

Terras Gauda O Rosal, Albarino Blend

Spain

Its powerful structure and character are impressive, filling the palate with fleshiness and velvety sensations

€58

Chateau Fuissé, Pouilly Fuissé - Tête de Cru

Bordering on tropical, with citrus and pineapple flavors, this also sports spice and butter accents as it glides through the finish

€66

Domaine de Bel Air, Pouilly-Fumé

Loire, France

Winemaker Katia Mauroy-Gauliez's wine is dry and flinty with a lovely undertone of ripe white currants. It is classic, understated and a joy to drink

€70

ROSÉ

Gérard Bertrand

Côte Des Roses

Soft, pale and delicate this stunning rosé teems with flavours of Summer fruits

€50

V.I.R.- Very Important Rosé

By.Ott Rosé

The taste is full, fresh and crisp with echoes of the fruity aroma amplified by citrus zest and sweet spices

€66

RED

Feudo Luparello Nero D'Avola, Syrah

Sicilia DOP, Italy

Complex fruit flavours, well balanced with luscious mouthfeel

€40

Saronsberg Provenance Shiraz

South Africa

Heady mix of red berry and black fruit flavours with floral notes and fynbos nuances

€45

Domaine Gardiés 'On S'en Fish!' Carignan, Cinsault

Côtes Catalanes, Languedoc, France

Indirectly translated "We don't care" a tongue and cheek play on words for a playful wine

€45

Thunderchild

Bordeaux Blend, South Africa

Amazing flavours - plums, berries, dark chocolate, and they're all screaming to get out of the bottle

€48

Lunaria Ruminat Primitivo

Italy

Made from organic Primitivo grapes and left to ferment naturally using wild yeasts, this unoaked red is a bright ruby colour with aromas of plums, carobs and cherries

€55

Cave de Tain Crozes-Hermitage

France

100% Syrah. deep and intense bouquet with notes of black fruit reminiscent of blackcurrant and spice

€58

Tenuta Sant' Antonio Valpolicella Superiore Ripasso

Italy

Well balanced with a medium full body with juicy plum, cherries and some herbs

€60

Château Lacombe Noillac, Médoc

France

Red berries marrying dark ones and creates amazing symphony

€62

Rizzardi Amarone 3rd Cru

2013, Italy

Stunning wine, rich and smooth, full of dark cherry fruit

€77

Viña Muriel, Rioja Gran Reserva

2010, Spain

A savoury wine of complexity and depth with fine tannins and a long finish

€95

Château St Poly Saint-Émilion Grand Cru

2014, France

smooth, beautifully mature, vbarrel-aged Saint-Émilion Grand Cru

€100

Château Saint-Jacques Pomerol

AC 2013, France

Powerful and seductive with dark, ruby colour and aromas of berry fruit, earth, spices, herbs and vanilla