

SEASONAL & REGIONAL
EVENING MENU
MONDAY THRU SUNDAY
5PM TO 9PM



WINEPORT
LODGE



BREAD €3PP

Guinness Treacle Brown Bread,
Focaccia, Smoked Nettle Butter

SMALL PLATES €15

Asparagus, Smoky Bacon,
Hollandaise Tart

Panfried Scallops, Saffron Mash,
Lardons & Peas

Crab Salad, Cucumber & Lime Jelly,
Roasted Red Pepper, Toasted Sourdough

Grilled Pickled Vegetables,
Baba Ganoush, Garlic Flatbread

Confit Tomato & Courgette Frittata,
Galway Feta Cheese & Pistachio Salad

Prosciutto Pear & Wicklow Blue Cheese Salad,
Pumpkin Seed & Pear Vinaigrette

SHARING PLATE €38PP

Certified Irish Hereford Prime
Dry Aged Bone-in Rib Eye Steak,

Crisp Onion Rings, Confit Mushrooms.
Parmesan Fries

Béarnaise & Pepper Sauces

SIDES €6

French Fries, Parmesan

Onion Rings

MAINS

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Certified Irish Hereford Prime €36
Dry Aged Striploin Steak

Garlic Pommes Puree,
Blue Cheese Crumb,
Tullamore Whiskey Jus

Dinner menu supplement €6

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Roast Rack of Lamb, €33
Slow Cooked Shoulder

Spiced Swede Purée,
Olive Tapenade, Lamb Jus

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Today's Fresh Catch €29

Braised Fennel, Lemon Salt,
Buerre Blanc

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Free Range Chicken, €29
Gubbeen Chorizo

& Pistachio Ballotine
Wrapped in Parma Ham,
Crispy Skin, Chicken Velouté

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Courgette, Rocket & €25
Fennel en Croûte,

Smoked Cheese Sauce

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Heirloom Tomato Risotto (vegan) €25

Basil Oil, Vegan Cheese

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Mains Served with
New Potatoes, Basil Thyme Butter
and Seasonal Vegetables

