

SEASONAL & REGIONAL EVENING MENU

MONDAY THRU SUNDAY
5PM TO 9PM



WINEPORT



L O D G E

BREAD €3PP

Guinness Treacle Brown Bread,
Focaccia, Smoked Herb Butter

SOUP €8

Today's Soup – Always Vegetarian

SMALL PLATES / STARTERS €15

Chicken Liver & Gunpowder Gin Pâté
Sourdough Toast, Quince Compote

Sauté Wild Mushrooms & Kale on Toast
Parmesan Crust, Smoked Garlic
& Thyme Butter

Prawn Cocktail
Brandy & Bisque Mayo

Duck Confit
& Spicy Red Cabbage Tart,
Madeira Gravy

Seafood Pasta
Cherry Tomatoes,
Chillies & Fresh Herbs

Citrus Cured Salmon
Horseradish, Kohlrabi,
Celeriac & Apple Slaw

S / L

VEGAN & VEGETARIAN €12 / €25

Cauliflower Carpaccio / Roast Beetroot
Pearl Couscous, Vegan Cheese, Truffle,
Herbs (vegan)

Roast Squash & Tarragon Gnocchi
Smoked Paprika Broth

SIDES €6

Homemade Chips | Spiced Onion Strings |
Potato Gratin Parmesan Crust |
Honey Glazed Roast Veg | Winter Salad



MAINS

Buttermilk Chicken Parmigiana €30
Risotto with Roast Tomato Salsa,

Roast Horan's Pork Loin €32
Apricot & Pistachio Stuffing
Local Honey Marinade,
Smoked Cabbage, Chive Mash

Pan Roasted Organic Salmon €33
Sweet Potato, Braised Butterbeans,
Hazelnut, Gremolata

Today's Fresh Catch €35
Creamed Spinach with Nutmeg,
Potato Gratin with Saffron &
Orange Zest Sauce

Certified Irish Hereford Prime €36
Dry Aged Striploin Steak
Roast Vine Tomatoes,
Portobello Mushrooms,
Homemade Chips

Sauces

Cashel Blue Cheese Crumb
Bearnaise | Hot Pepper

SHARING PLATE FOR TWO €95

Surf'n'Turf
Beef Fillet Chateaubriand, Giant Prawns
Vine Tomatoes, Confit Mushrooms,

Parmesan Fries
Béarnaise and Madeira Jus

Dinner Menu Supplement €10 per person