

EVENING MENU

MONDAY THRU SUNDAY

5PM TO 9PM



WINEPORT



LODGE



BREAD €3PP

Guinness Treacle Brown Bread,
Focaccia, Smoked Herb Butter

BRUSCHETTA DEL DIA €10

Toasted Sourdough brushed
with Garlic & Olive Oil

Changes Daily

SOUPS WITH HOUSE BREAD

Today's Soup €9
always vegetarian

Seafood Chowder €12
fresh & smoked shellfish & seafood

(Naturally Nude)

FRESH RAW FOOD

Ceviche €18
Fresh Marinated Seafood, Spicy Avocado Salad

Marinated Pepper Salad €14
Basil, Capers & Pecorino

Chickpeas, Beansprouts, Coriander €14
Tahini Dressing

Cauliflower Carpaccio & Roast Beetroot* €14
Pearl Couscous, Vegan Cheese, Truffle, Herbs

SMALL PLATES / STARTERS €16

**Classic Prawn
Cocktail**
Brandy & Bisque Mayo

Chicken Liver Paté
with Rum, Mango &
Pickled Chillies
Melba Toast

Seafood Pasta
Cherry Tomatoes,
Shellfish Bisque &
Fresh Herbs

**Polenta Cake,
Goats Cheese**
Balsamic Glazed
Courgette



MAINS & GRILL

Buttermilk Chicken Parmigiana €30
Linguini Marinara

Horan's Pork Chop €33
Local Honey Marinade, Roast Vegetables
Sage Mash

Mango Glazed Salmon €30
Asian Style Greens,
Coconut Jasmin Rice

Today's Fresh Catch €35
Summer Greens, Potatoes au Gratin
Citrus Herb Sauce

Certified Irish Hereford Prime €38
Wineport Dry Aged Striploin Steak
Roast Vine Tomatoes,
Portobello Mushrooms,
Homemade Fries

SAUCES *#yummy*

Irish Whiskey & Peppercorn /
Chimichurri Butter

VEGAN & VEGETARIAN €25

Arancini Rice Balls
Vegan Cheese, Smoked Red Pepper & Basil

Halloumi & Vegetable Kebabs
Summer Couscous Salad

SHARING PLATE FOR TWO €99

Surf'n'Turf
Beef Fillet Chateaubriand, Giant Prawns
Béarnaise Sauce, Madeira Jus

Vine Tomatoes, Confit Mushrooms
Parmesan Fries

Dinner Menu Supplement €12 P/P

SIDES *-are in abundance!* €6

House Fries (with Parmesan add €3)
Braised Butterbeans, Hazelnuts, Gremolata
Polenta Chips

Asian Style Greens
Coconut Jasmin Rice
Potatoes au Gratin



* Vegan

If you need information regarding food allergens in our dishes please ask a member of staff for the complete list.