

EVENING MENU

Simple & Sharing

Cod Croquettes, Smoky Harissa Yogurt	€9
Watermelon, Lime Syrup, Spiced Salt	€8
Warm Sourdough, House Butter, Wild Garlic Hummus	€7
Peach & Ricotta Bruschetta, Basil Dressing	€11

Soups & Salads

Today’s Soup, Always Vegan	€9
Seafood Chowder, Fresh & Smoked Seafood	€16
Summer Salad, Orange Segments, Figs & Cashel Blue Cheese, Honey & Lemon Dressing	€15
Beetroot & Burrata Salad, Pistachio Vinaigrette, Wild Irish Nori Almonds	€6

Starters

Asparagus & Goats Cheese Tart, Whipped Goats Cheese	€17
Steamed Irish Mussels, Cider & Spring Onion Cream, Cheese Gougerès	
Crispy Duck, Peanut Rayu, Pea Shoots, Five Spice Dressing	
Pasta Primavera with Prawns, Citrus Butter Sauce	

Mains

Preserved Lemon Chicken, Green Vegetable Couscous	€33
Coconut and Lime Baked Cod, Avocado Salsa, Jasmine Rice	
Roast Lamb Rump, Mash with Pesto, Parsnip Puree, Pinot Noir & Juniper Jus	
Certified Irish Hereford Prime	€44
House Dry Aged Striploin Steak	
Garlic & Herb Mushrooms,	
Balsamic & Basil Cherry Tomatoes	
Spicy Chimichurri Salsa	

Sharing - Dinner Menu Supplement €15 per person

Wineport Seafood Platter	95
Salmon Fillet • Giant Prawn • Crab Claws Herb Crusted Cod • Mussels	
Shellfish Aioli • Potted Smoked Trout • Sweet Potato Fries • Seasonal Greens	
Surf’n’Turf	€110
Certified Irish Hereford Prime Fillet, Giant Prawn, Béarnaise Sauce	
Madeira Jus, Vine Tomatoes, Confit Mushrooms, Parmesan Fries	

Vegan

Nettle Gnocchi, Oyster Mushrooms, Green Beans, Asparagus and Pine Nut Crumb	€28
Green Egg Smoked Tofu, Grilled Seasonal Vegetables, Peanut Butter Oil, Wild Pilaff Rice	

Sides for Sharing

Baby Spinach Salad, Dates and Almonds	€7
House Fries, Spiced Salt / with Parmesan – add €3	
Spicy Sweet Potato Fries, Pumpkin Seed Salsa	
Chargrilled Sprouting Broccoli with Sweet Tahini	

Dessert

Key Lime Pie, Mango Cream, Citrus Fruits	€11
Tiramisu Cheesecake, Chocolate Espresso Cream	
Spiced Rice Pudding, Raspberry Ice Cream, Salted Caramel Drizzle	
Rhubarb Crumble, Ginger Ice Cream, Cardamom Custard	

Irish Cheese Selection

Carrigaline Farmhouse Cheese, Cooleeney Camembert, St. Tola Goats Cheese, Cashel Blue	€15
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SIX COURSE CHEF’S SELECTION €85

MATCHING WINES €70

Can be shared between two as a lower alcohol option

SNACKS

Cod Croquettes, Smoky Harissa Yogurt / **Watermelon**, Lime Syrup, Spiced Salt
Wild Irish Nori Almonds

Crémant de Limoux Rosé Brut

Grilled Fresh Prawn, Shellfish Aioli
Lyrarakis ‘Voila’ Assyrtiko, Crete

Nettle Gnocchi, Oyster Mushrooms, Green Beans, Asparagus, Pine Nut Crumb
Craggy Range Sauvignon Blanc, Hawkes Bay, New Zealand

Roast Lamb Rump, Pesto Mash, Parsnip Purée, Juniper Jus
Pisano Tannat Reserve, Uruguay

Irish Cheese Selection
Niepoort Charmes, Portugal

Leaf Tea / Bell Lane Coffee / Petit Fours

€25 per person supplement on the Inclusive Dinner Menu for Resident Guests
Available for the entire table only

WINE IN FOCUS

Embodying all that we love about wine at Wineport Lodge, we know a thing or two about sourcing the best bottles, we are delighted to introduce to Ireland a beautiful Provence winery.

Mirroring the names of the shoreside sanctuary’s founders, Ray Byrne and Jane English, **Domaine Ray-Jane** is situated in the premium Bandol Appellation, in the South of France, which dates its winemaking provenance back to the 6th Century.

Domaine Ray-Jane Wines €44

WHITE

Made from old vines including Clairette and Ugni Blanc.

An elegant & fruity wine with lovely depth and potency.

ROSÉ

Blended from Syrah, Cinsault, Grenache and Carignan.

Bright salmon pink colour, aromatic with citrus fruits and warm mouth-feel.

RED

Made from old vine varieties of Carignan and Mourvèdre.

Bouquet of red fruits. Light and silky red with an elegant structure

Bandol Red Wine 2020, Cuvée du Falun €75

Aromas of red fruits, cherries, balanced, tends towards fineness, full deep colour. A perfect accompaniment to red meat or mature cheese.

