

# EVENING MENU

SHARING FOR TWO

€7.50

House Baked Sourdough  
Cultured Butter & Black Olive Tapenade

Soup of the Day

Homemade Brown Bread

€9

SEASONAL STARTERS - APPETISING & FRESH

€17

- Chickpeas & Sunflower Seed Hummus  
Red Pepper & Walnut Pesto, EVOO. Focaccia
- House Cured Irish Organic Salmon Pastrami  
Potato, Courgette and Parsnip Salad, Celery, Miso Sour Cream
- Grilled Fennell & Beef Bresaola  
Butter Bean Puree, Orange, Hazelnut Pesto
- Ardsallagh Goats Cheese & Kale Salad  
Pancetta, Apple, Spiced Cashews, Stonewell Cider Dressing
- Hake & Salmon Fish Cake  
Parsley Aioli, Fresh Herb Salad, Honey Lemon Dressing
- Thornhill Duck Leg Confit  
Green Puy Lentils, Beetroot, Turnip Vanilla Purée, Pearl Onions

MAIN COURSES

€35

- Chicken Supreme  
Jerusalem Artichoke Puree, Tomato XO Jam, Pickled Shimeji Mushroom, Chicken Jus
- Grilled Pork Belly  
Barley Risotto, Prune, Caramelised Carrot Purée & Chilli Oil
- Pan Seared Hake  
Spinach Velouté, Dill Mash, Orange Braised Fennel, Hazelnut Almond Crumb
- Handmade Potato Gnocchi, Romesco Sauce  
Shimeji, Manchego Cheese, Frisée, Spiced Pumpkin Seeds, Clementine Vinaigrette
- 28 Day Dry Aged John Stone 10oz Sirloin Steak  
Confit Tomatoes, Triple Cooked Fries, Burgundy Butter OR Pepper Sauce

SURF'N'TURF

28 Day Dry Aged John Stone 32oz Côte de Boeuf

Giant Prawn, Kale Salad, Parmesan Fries, Béarnaise Sauce

Dinner Menu Supplement- €16 per person

€120

SIDES TO SHARE

€7

- Honey Glazed Carrots, Sour Cream
- Triple Cooked Potato Fries
- Crushed Baby Potatoes  
Rosemary, Thyme & Sea Salt
- Loaded Fries  
Chipotle & Parmesan
- House Salad Balsamic Dressing

# 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.

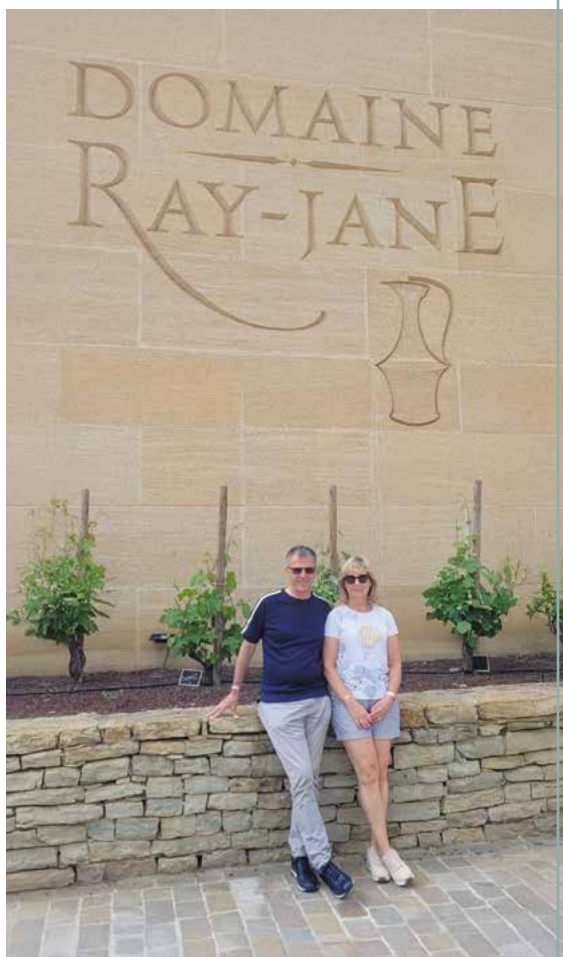
### RED

**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.



## INTRODUCING OUR CUSTOM CREATED ICE CREAM COCKTAIL DESSERT TROLLEY

This beautifully designed trolley, made with brass detailing and elegant lighting, has a great story of its own. Handcrafted by Seymour Powell, a London-based design company whose best known projects include the Virgin Galactic spacecraft's high-tech interior, and many of Chef Heston Blumenthal's wackiest creations.

We'll explain more about it later...

