Wineport Lodge Sunday Lunch €59

Starters

Today's Soup, Traditional Brown Bread

Spicy Chicken Wings, Celery Sticks & Blue Cheese

Quinoa, Lentils & Chickpea Salad, Roasted Squash, Courgette, Spinach & Feta with Sundried Tomato Dressing & Pecan Nuts

White Butter Bean Hummus, Spiced Bulgur with Edamame Tabbouleh, Confit Cherry Tomatoes & Almond Cracker

Duck Ragu, Mushrooms, Carrots, Celery, Smoked Sour Cream, Potato Gnocchi & Pecorino Cheese

Mains

Grilled Pork Belly, Roasted Pear, Salsa Verde & Madeira Jus

Chicken Supreme, Leek Mash, Smoked Lardons & Mushroom Sauce

Pan Seared Hake, Celeriac Mash, Spinach Velouté, Almond Crumble

Paccheri Pasta, Green Peppercorn, Roasted Garlic Sauce, Semi-Dry Plum Tomatoes, Basil Pesto & Pecorino Cheese

John Stone Irish Grass Fed Dry Aged Beef

Roast Sirloin of Beef with Yorkshire Pudding and Chasseur Sauce

Desserts

Chocolate Brownie, Espresso Cream, Salted Caramel Ice Cream

Ricotta Cheesecake, Morello Cherry Compote, Roasted White Chocolate

Rice Pudding, Lemongrass & Vanilla, Mango Jam

Hot Drinks

Leaf Tea • **Bell Lane Coffee**

À la Carte Pricing, **Starters** €15
Mains €30 • **Dessert** €9 • **Hot Drinks** €5

Ice Cream Sunday

From our one of a kind Ice Cream Dessert Trolley

Vanilla & Strawberry Ice Cream, Raspberry Coulis, Crushed Meringue & Whipped Cream

add Vanilla Vodka & Baileys €7

Wine In Focus

WINEPORT LODGE est. 1993

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

White — €48

Made from old vines including Clairette and Ugni Blanc.

An elegant & fruity wine with lovely depth and potency.

Rosé — €50

Blended from Syrah, Cinsault, Grenache and Carignan.

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

Red — €50

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.

