

MENU

SOUPS - €7.95

- Spanish Onion Soup,
white onion, truffle, & mushroom dust
- Wineport Seafood Chowder, treacle brown bread
- Today's Soup please ask your server

- Crab Mayonnaise & Scampi
beetroot puree & pickles
- Superfood Salad, quinoa, avocado, pomegranate,
toasted sunflower & pumpkin seeds
- Greek Salad, mixed organic leaves, feta cheese, olives,
cucumber, tomato, shallots & house dressing

- Chicken Caesar, cos lettuce, Horan's streaky bacon,
Irish chicken, croutons & shaved parmesan
- Galway Goats Cheese, new season radish,
orange & grapefruit segments, roasted pecan nuts
- Grilled halloumi and asparagus salad
Glenfield rapeseed oil and red pepper dressing

SALADS - SMALL €9.50 LARGE €15

STARTERS & LIGHT BITES

- Smoked Mackerel Pate,
griddled toast, horseradish cream & spring onions
- Smoked Ham Hock Terrine, mustard mayo
- Horan's Slow Cooked Pork Belly,
quince & apple puree, organic leaves

€9

€11

€13

CASUAL & SHARING

	SMALL	LARGE
Calamari Rings, saffron & garlic aioli, lime & chilli dipping sauces		
Moules Meuniere	€8.50	€15
Coriander & Honey Buttermilk Chicken, herby bulgur wheat tabbouleh		
Mediterranean Mixed Platter, prosciutto ham, Kalamata olives, marinated buffalo mozzarella & stuffed baby red peppers		€18
Seafood Platter, crab mayonnaise, home cured salmon, prawns marie rose & calamari rings		€25

C.R. TORMEY'S DRY-AGED BEEF STEAKS

Locally sourced in the heart of Ireland.
Traditionally dry-aged in a Himalayan salt
chamber, imparting a totally unique flavour
and tenderness to the meat.

Striploin (10oz)

€33

Ribeye (10oz)

€33

Surf & Turf

€40

Your choice of striploin or ribeye steak with panfried
Atlantic Pink Prawns.

Côte de Boeuf

€66

A masterclass in meat for two people.
Rib of beef cooked on the bone & carved by the chef.

All steaks served with hand cut chips, & your choice of béarnaise, café de Paris or peppercorn sauce.

FROM THE FARM

- Thyme & Garlic Chicken Supreme,
spring onion & parmesan parmentier potatoes.
- Oven Roasted Lamb Rump,
ratatouille nicoise, rosemary jus
- Pan Seared Duck Breast,
confit garlic & summer vegetables, butternut squash puree

€24

€26

€28

FABULOUSLY FISHY

- Fish n Chips, pea puree, tartare sauce.
- Grilled Organic Salmon,
crushed potato, charred fennel & roast red pepper ragu.
- Fillet of Hake,
Tunisian potato & vegetable shakshuka, saffron aioli.
- Pan-fried Fillet of Seabass, pink prawns, chorizo & herb vegetable broth.

€22

€24

€26

€28

VEGETARIAN & VEGAN

- Linguini, black olives, cherry tomatoes and fresh basil
- Lentil & Vegetable Nut Loaf,
cucumber & mint raita, homemade tomato chutney & organic leaves
- Risotto with peas & parmesan
- Grilled Parmesan & Basil Polenta, roast red pepper salsa

€15

€17

€19

€19

CLASSIC BURGERS

- Cajun Spiced Chicken,
toasted Waterford blaa, tomato, red onion, Ballymaloe relish, Knockanore smoked
cheddar & cornichons
- Wineport Gourmet Beef Burger, streaky bacon & blue cheese, red onion jam
- All burgers served with a pail of chips

€16

€18

SIDES TO SHARE - €4.95

Seasonal salad & house dressing, creamed spinach with nutmeg, beer battered onion rings,
fat chips, skinny fries, parmesan chips, sweet potato fries, buttered mash

DAILY SPECIALS €19

Add soup or small salad or glass of wine for €7.50

MONDAY

Duck Confit,
lentil salad &
truffle dressing

TUESDAY

Baked
Salmon Fillet,
organic mixed greens,
lemon aioli

WEDNESDAY

Roast
Chicken Breast,
forestiere cream sauce

THURSDAY

Pan Seared
Fillet of Hake,
creamy mashed potato,
dill beurre blanc

FRIDAY

Pan-Fried
Seabass,
roast chorizo,
cauliflower puree

SAT & SUN

Horan's Slow Cooked
Pork Belly,
colcannon mash, buttered
rainbow chard

SUPPLIERS: BEEF & LAMB; TORMEY FAMILY FARM, CO. WESTMEATH. PORK; HORAN'S PORK BUTCHERS, ATHLONE.
GLENFIELD RAPESEED OIL; BIRR, CO. OFFALY. FRUIT & VEGETABLES; ORGANIC VEGETABLES, MILL HOUSE FARM, CO. GALWAY.
If you need information regarding food allergens in our dishes please ask a member of staff for the complete list

WHITE

	GLASS	BOTTLE
Il Padrino Bianco, Italy	€6.50	€25
Sauvignon Blanc, Neblina, Chile	€6.75	€27
Pinot Grigio, Celso, Italy	€6.75	€27
Chardonnay, Andes Peak, Chile	€6.95	€28
Verdejo Organic, Fontana Bodegas, Spain	€7.50	€29
Sauvignon Blanc, Domaine Montmarin, France	€8.00	€30
Chenin Blanc, Culemborg, South Africa 2015		€33
Chardonnay, Penfolds Private Release, SE Australia 2015		€34
Sauvignon Blanc, Omaka Bay, New Zealand 2013		€35
Picpoul De Pinet, Préambule, France 2015		€35
Vinho Verde, Casa Novas, Portugal 2015		€36
Macon Lugny, Cave de Lugny, France 2014		€40
Sauvignon Blanc, Little Beauty, New Zealand 2013		€42
Gruner Veltliner, Domaene Gobelsburg, Austria 2015		€43
Chablis, Domaine Long Depaquit, France 2014		€45
Chardonnay, Trinchero Napa Cellars, USA 2012		€47
Riesling, Dopff, Alsace, France 2013		€48
Gavi de Gavi, Ascheri, Piedmont, Italy 2014		€49
Sancerre, Eric Louis, Loire, France 2011		€50
Chablis 1er Cru, Domaine Daniel Seguinot, France 2012		€65
Châteauneuf du Pape, Chât Mont-Redon, France 2013		€80
Chanson Meursault, Burgundy, France 2011		€115

ROSÉ

Pinotage Rosé, Delheim, South Africa	€7.50	€29
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RED

	GLASS	BOTTLE
Il Padrino Rosso, Sicily	€6.50	€25
Malbec, Aires Andinos, Argentina	€6.75	€27
Cabernet Sauvignon, Neblina, Chile	€6.75	€27
Merlot, Andes Peak, Chile	€6.95	€28
Tempranillo Organic, Fontana Bodegas, Spain	€8.00	€30
Shiraz Cabernet, Penfolds Private Release, Australia 2014		€32
Chianti, Sogatia, Tuscany, Italy 2012		€33
Tempranillo, Crianza, Torres, Rioja, Spain 2013		€35
Malbec, Fontana Bodegas y Vinedos Oveja, Spain 2014		€36
Cotes du Rhone, Le Pas de la Beaume, France 2014		€37
Chateau Haut Pinat, Bordeaux, France		€38
Pinot Noir, Gerard Bertrand, Languedoc, France 2013		€40
Shiraz, Longview 'Hen's Teeth', Australia 2010		€40
Pinot Noir, Saint Clair, Marlborough, New Zealand, 2014		€45
Zinfandel, Trinchero Napa Cellars, USA 2013		€49
Fleurie, Bouchard Aine et Fils, Beaujolais, France 2014		€52
Chateau De Courlat, St Emilion AC, France 2010		€54
Valpolicella, Musella Ripasso, Veneto, Italy 2011		€55
Chanson Bourgogne Pinot Noir, Burgundy, France 2013		€56
Blaufrankisch, Samt & Seids Muhr van Niepoort, Austria 2013		€58
Condado de Orizo, Ribera del Duero Reserva, Spain 2011		€59
Chateauneuf du Pape, Camille Cayran, Rhone, France 2009		€80
Brunello di Montalcino, San Felice, Tuscany, Italy 2010		€110
Lynch Bages, Grand Vin de Bordeaux, Pauillac, France 2012		€130

BUBBLES

	GLASS	1/2 BOTTLE	BOTTLE
PROSECCO, FRIZZANTE, ITALY	€7.95	€22	€35
CAVA, LA ROSCA, SPAIN			€47
PROSECCO MIONETTO VIVO ROSÉ, ITALY			€50
CHAMPAGNE HENRI GOUTORBE, REIMS, FRANCE	€13	€40	€75
CHAMPAGNE BOLLINGER, REIMS, FRANCE	€18	€55	€100
CHAMPAGNE BOLLINGER ROSÉ			€135

CRAFT BEERS & CIDER

The White Hag The Puca, Dry Hopped Lemon Sour Co. Sligo A beer that changes according to seasonality	€6.00	St. Mel's, Helles Lager, 5.0% Co. Longford German style hops, has a fine dry bitterness	€6.95	Brú, Gluten Free Irish Lager 4.2% Co. Meath Brewed with Irish malt and traditional hops, it is crisp and refreshing with a floral and citrus nose	€6.95
Eight Degrees Brewing Gale Ale, I.P.A. 5.0% Co. Cork The malty sweetness is well balanced by the American summit & Centennial hops	€6.00	Hop House 13, Lager 4.1% Co. Dublin Delivers a uniquely fresh aroma and crisp flavour	€6.95	Blacks of Kinsale Model T, Stout 5% Co. Cork Bursting with chocolate & caramel flavors as a result of a complex malt profile	€6.95
Black Donkey Sheep Stealer, Saison 5.6% Co.Roscommon Notes of stone fruit, citrus & black pepper compliment each other with subtle hop bitterness	€6.95	Kinnegar Limeburner, Pale Ale 4.7% Co Donegal Light, crisp & refreshing like a summers evening with a hoppy accent to finish	€6.95	The White Hag Black Boar, Stout 10.2% Co. Sligo A black silky imperial oatmeal stout	€7.95
Black Donkey Buck It, Amber Ale 4.8% Co Roscommon Great hop flavour with a rounded caramel finish	€6.95	Kinnegar Scraggy Bay, I.P.A. 5.3% Co. Donegal Fondly known as "Yellowcap", a balanced golden ale with a snappy little bite of hops	€6.95	Longueville House Cider, 5.0% Co. Cork Gluten free, medium dry cider with a rich amber colour	€7.95