

DAYTIME MENU

WINEPORT
LODGE

SOUPS - €7.95

Wineport Seafood Chowder,
treacle brown bread

Today's Soup please ask your server

SALADS

SMALL €9.50 LARGE €15

- Superfood Salad,**
quinoa, avocado, pomegranate, toasted sunflower & pumpkin seeds
- 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

SANDWICHES - €8.50

Chicken & Salad or
Baked Horans Ham & Knockanore Cheese
Served on Brown Malted Bloomer Bread
with Salad Garnish & House Fries

CASUAL & SHARING

	SMALL	LARGE
Calamari Rings, saffron & garlic aioli, lime & chilli dipping sauces	€8.50	€15
Moules Frites		
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) €25

served with hand cut chips, & your choice of garlic & herb butter or peppercorn sauce.

CLASSIC BURGERS

Cajun Spiced Chicken, toasted Waterford blaa, tomato, red onion, Ballymaloe relish, Knockanore smoked cheddar & cornichons	€16
Wineport Gourmet Beef Burger, streaky bacon & blue cheese, red onion jam	€18

ALL BURGERS SERVED WITH A PAIL OF CHIPS

OUR FAVOURITES

Fish n Chips, pea puree, tartare sauce	€18.50
Linguini, black olives, cherry tomatoes and fresh basil	€15

SIDES TO SHARE - €4.95

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

DAILY LUNCH SPECIALS 1PM - 3PM €15 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

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

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

ROSÉ

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

BUBBLES

PROSECCO, FRIZZANTE, ITALY

CHAMPAGNE HENRI GOUTORBE, REIMS, FRANCE

CHAMPAGNE BOLLINGER, REIMS, FRANCE

GLASS 1/2 BOTTLE BOTTLE

€7.95	€22	€35
€13	€40	€75
€18	€55	€100

CRAFT BEERS & CIDER

The White Hag The Puca,

Dry Hopped Lemon Sour Co. Sligo

A beer that changes according to seasonality

Eight Degrees Brewing Gale Ale,

I.P.A. 5.0% Co. Cork

The malty sweetness is well balanced by the American summit & Centennial hops

Black Donkey Sheep Stealer,

Saison 5.6% Co.Roscommon

Notes of stone fruit, citrus & black pepper compliment each other with subtle hop bitterness

Black Donkey Buck It,

Amber Ale 4.8% Co Roscommon

Great hop flavour with a rounded caramel finish

St. Mel's,

Helles Lager, 5.0% Co. Longford

German style hops, has a fine dry bitterness

Kinnegar Limeburner,

Pale Ale 4.7% Co Donegal

Light, crisp & refreshing like a summers evening with a hoppy accent to finish

€6.00

Hop House 13,

Lager 4.1% Co. Dublin

Delivers a uniquely fresh aroma and crisp flavour

€6.00

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

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

Blacks of Kinsale Model T,

Stout 5% Co. Cork

Bursting with chocolate & caramel flavors as a result of a complex malt profile

€6.95

The White Hag Black Boar,

Stout 10.2% Co. Sligo

A black silky imperial oatmeal stout

€6.95

Longueville House Cider,

5.0% Co. Cork

Gluten free, medium dry cider with a rich amber colour

€6.95

€6.95

€6.95

€7.95

€7.95