



— The —  
**OLD LODGE**  
GASTRO PUB  
— Shannon —

**GASTRO MENU**

**LIVE. LAUGH. LODGE**



EGGS

MILK

SHELLFISH

MOLLUSCS

FISH

PEANUTS

SESAME



## STARTERS

### MACKEREL [ 8.35 ]



Our award-winning dish. Scorched fillet, beetroot, celeriac and carrot slaw, horseradish crème fraiche, wood chip smoked mackerel and roasted red pepper tian, beetroot puree, sour dough crouton

### SOUP OF THE DAY [ 4.75 ]



Treacle brown soda bread

### CAESAR SALAD [ 7.65 ]



Caesar sauce, smoked bacon, rustic herb croutons, baby gem, fresh parmesan

### MAIN [ 11.50 ] Add chicken [ 2.25 ]

### ROULADE [ 8.95 ]



Confit chicken, black pudding, smoked bacon roulade. Baby mixed leaf salad

### CHICKEN WINGS - HOT 'N' SPICY OR BBQ SAUCE [ 8.35 ]

Old Lodge's famous chicken wings, garlic mayo or blue cheese dip, celery crudité



### MAIN [ 13.65 ]

### GOATS CHEESE [ 8.95 ]



Wild mushroom roulade, rocket salad, pickled walnuts, beetroot vinaigrette

### HADDOCK [ 9.50 ]



Crumbed fillet of smoked haddock, buttered spinach, poached egg, hollandaise sauce

### PRAWNS [ 9.50 ]



Ginger and lemongrass marinated king prawns, gem lettuce, coriander and chilli dressing



## MAIN EVENT

### CHICKEN SUPREME [ 15.75 ]



Pan fried, tender stem broccoli, asparagus, fondant potato, pommery mustard sauce \*(Allow 25 mins cooking time)

### THAI RED CURRY [ 12.55 ]

Roasted vegetables, steamed basmati rice, poppadum

Add chicken [ 2.25 ] Add Prawns [ 3.50 ]



### MUSHROOM [ 13.65 ]



Marinated flat cap mushrooms, fivemiletown goats cheese, sundried tomatoes, rocket, red onion and parmesan cheese salad. House flavoured olive oil, chips

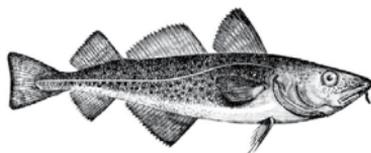
### MOZZARELLA [ 14.95 ]



Beef tomato and buffalo mozzarella tart, dressed leaves, basil puree

### AMERICAN TAPAS [ 15.95 ]

Hot 'n' spicy chicken wings, bbq ribs, cajun fries



## FROM THE SEA

### HAKE [ 16.75 ]



Pan fried fillet of Hake, smoked bacon puy lentils, crisp calamari, spinach velouté

### COD [ 14.95 ]



Tempura of battered cod, mushy peas, tartar sauce, chips

### SEABASS [ 18.25 ]



Grilled fillet of seabass, salmon and chive cannelloni, samphire, asparagus, prawn bisque

SOYA

SULPHUR DIOXIDE

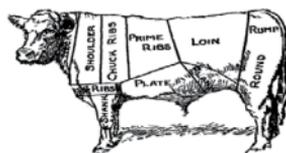
NUTS

CEREALS (GLUTEN)

CELERY

MUSTARD

LUPIN



## FROM FIELD TO FORK

### BEEF [ 18.50 ]

12 hour slow cooked beef short rib, roast cauliflower puree, horseradish croquet, carrots, champ mash, red wine jus

### 80Z RIB EYE STEAK [ 21.50 ]

Chargrilled, Portobello mushroom, onion ring, rustic home cut chunky chips, choice of sauces

### 60Z SIRLOIN STEAK [ 15.25 ]

Steak ciabatta, baby leaf lettuce, red onion marmalade, fries, choice of sauces

### RABBIT [ 19.95 ]

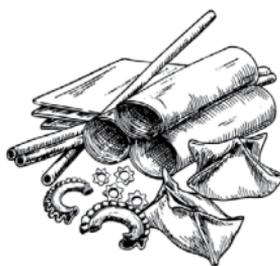
Saddle of rabbit, wild boar black pudding stuffing, wild mushroom, mangetout, creamed potato, thyme jus

### BEEF BURGER [ 14.65 ]

Homemade beef burger, bacon rasher, monterey jack cheese, onion ring, pickle, butter head lettuce, beef tomato, brioche bun, relish mayo, chips

### LAMB [ 19.95 ]

Garlic and rosemary marinated cannon of Lamb, pea puree, lamb shoulder tartlet, whipped potato, merlot jus



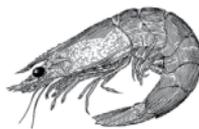
## PASTA DISHES

### CANNELONI [ 13.65 ]

Spinach and sundried tomato cannelloni, rich pomodoro sauce, fresh mozzarella and parmesan cheese gratin

### LINGUINE PASTA [ 13.65 ]

Served with garlic bread and a choice of sauces



ADD CHICKEN [ 2.20 ] / ADD KING PRAWNS [ 3.25 ]



## A LITTLE SAUCE

### STEAK SAUCES

Pepper

Mushroom

Garlic butter

Béarnaise

### PASTA SAUCES

Basil pesto

Mushroom & spring onion

Spinach & sun dried tomato



## A BIT ON THE SIDE

**CHIPS [ 3.15 ]**

**CAJUN CHIPS [ 3.25 ]**

**HOME CUT CHIPS [ 4.15 ]**

**PEPPER SAUCE CHIPS [ 3.70 ]**

**MASHED POTATO [ 2.65 ]**

**STEAMED RICE [ 3.15 ]**

**GARLIC BREAD [ 3.25 ]**

**GARLIC BREAD WITH CHEESE [ 3.70 ]**

**SIDE SALAD [ 2.65 ]**

**BUTTERED VEGETABLES [ 2.65 ]**

**RATATOUILLE [ 4.15 ]**

**BROWN TREACLE BREAD LOAF [ 3.70 ] to take away**

Portion [ 1.75 ]



## DESSERTS

**ICE CREAM [ 6.25 ]**

Medley of ice-cream in a wafer basket, fruit coulis

**PUDDING [ 6.25 ]**

Sticky toffee pudding, toffee sauce, vanilla ice-cream

**ETON MESS [ 6.25 ]**

Mixed berries, meringue chunks, cream, berry coulis

**APPLE [ 6.25 ]**

Warm bramley apple in a sweet pastry case, walnut crumble topping, cinnamon anglaise, chantilly cream

**PARFAIT [ 6.25 ]**

Mango and passionfruit parfait, compressed strawberries, mint syrup

**RASPBERRY [ 6.25 ]**

Trio of raspberries, shortbread biscuit stack, layered with vanilla mascarpone, raspberry sorbet, raspberry tuille

**CHOCOLATE [ 8.00 ]**

Milk chocolate sphere, honey comb, raspberry meringue, warm chocolate sauce

**BOTTLED SPARKLING OR STILL WATER [ 2.00 ]**

Enjoy unlimited clean, crisp filtered bottled sparkling or still water while dining



Follow us on:



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