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

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

DESSERTS

GASTRO MENU
LIVE. LAUGH. LODGE

The

OLD LODGE
GASTRO PUB
Shannon

GASTRO MENU
LIVE. LAUGH. LODGE

for Culinary Excellence
2018
MACKEREL  [ 8.35 ]
Our award-winning dish. Scorched fillet, beetroot, celeriac and carrot slaw, horseradish crème fraîche, 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


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

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

FROM THE SEA

MUSHROOM  [ 13.65 ]
Marinated flat cap mushrooms, five miletown 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

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 ]

IRISH TAPAS  [ 13.65 ]
Hot ‘n’ spicy chicken wings, mini sausages, chicken goujons, cajun fries

A LITTLE SAUCE
Basil pesto              Mushroom & spring onion

STEAK SAUCES

PASTA SAUCES
Spinach & sun dried tomato
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

8OZ RIB EYE STEAK  [ 21.50 ]
Chargrilled, Portobello mushroom, onion ring, rustic home cut chunky chips, choice of sauces

GOZ 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

CANNELLONI  [ 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


STEAK SAUCES

PEPPER  ● ● ●
MUSHROOM  ●
GARLIC BUTTER  ●
BÉARNASE  ●

PASTA SAUCES

BASIL PESTO  ●
MUSHROOM & SPRING ONION  ●
SPINACH & SUN DRIED TOMATO  ●

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A BIT ON THE SIDE

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Follow us on:

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