The OLD LODGE GASTRO PUB Shannon

EARLY Diner MENU

Live, Laugh, Lodge

AA for Culinary Excellence

Yummy Starters

SOUP OF THE DAY
Served with home-made brown bread

CAESAR SALAD
Caesar sauce, smoked bacon, rustic herb croutons, baby gem lettuce, fresh parmesan, soft boiled egg

CHICKEN WINGS
HOT 'N' SPICY OR BBQ SAUCE

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

RIBS
House smoked baby back ribs, smokey chipotle, maple glaze, charred corn, spiced slaw

GOATS CHEESE MOUSSE
Roasted candied beetroot, cherries, hazelnut brittle, compressed pear, beetroot tuille

NACHOS
Beef nachos, melted cheddar cheese, jalapenos, guacamole, salsa and sour cream

BEEF BURGER
Homemade beef burger, bacon rasher, monterey jack cheese, onion rings, pickle, butterhead lettuce, beef tomato, brioche bun, relish mayo, chips

CHICKEN BURGER
Southern fried cajun chicken burger, butterhead lettuce, gherkin, tomato, brioche bun, chips

THAI RED CURRY
Roasted vegetables, steamed basmati rice, poppadum

Why Not *Add* Something?

Add Chicken €3.00
Add Prawns €4.00

Delish Desserts

BROWNIE
Homemade hazelnut chocolate brownie chocolate sauce, vanilla ice cream

CRÈME BRULÉE
Salted caramel, homemade short bread

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

ETON MESS
Mixed berries, meringue chunks, cream, berry coulis

The Main Event

CHICKEN
Pan seared chicken supreme, buttered leak roulade, carrot puree, pickled girolle mushrooms, chicken lollipop, black pudding croquette, tarragon cream sauce

MONKFISH
Spiced tempura monkfish scampi, house salad, caper salsa, hollandaise sauce

SPINACH AND RICOTTA RAVIOLI
Home-made ravioli, spinach and ricotta, tomato arrabbiata sauce, toasted walnuts

RIB EYE SUPPLEMENT €7
8oz Rib eye steak, chargrilled portobello mushroom, onion ring, rustic home cut chunky chips and a choice of sauces

IRISH TAPAS
Hot 'n' spicy chicken wings, mini sausages, chicken goujon, cajun fries, garlic mayo

Prices

EARLY DINER
2 COURSE €24.95

EARLY DINER
3 COURSE €27.95

EARLY DINER
3 COURSE WITH WINE.....€30.95

Allergen information

EGGS · MILK · SHELLFISH · MOLLUSCS · FISH · PEANUTS · SESAME

SOYA · SULPHUR DIOXIDE · NUTS · CEREALS (GLUTEN) · CELERY · MUSTARD · LUPIN