



# EARLY DINER MENU

Live, Laugh, Lodge



for Culinary Excellence

# Tasty Starters

ALL OF OUR BEEF IS 100% IRISH

## **SOUP OF THE DAY** (1B,8,10,13)

Served with home-made Guinness bread

## **CHICKEN WINGS** (1B,4,8,11)

### **HOT 'N' SPICY OR BBQ SAUCE**

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

## **CAESAR SALAD** (2,4,5,7,8,11)

Caeser sauce, smoked bacon, rustic herb croutons, baby gem lettuce, parmesan, soft boiled egg

ADD CHICKEN ..... 3.50

ADD PRAWNS ..... 4.50 (3)

## **NACHOS** (8,10)

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

## **MACKEREL** (4,5,7,11)

Miso glazed mackerel, celeriac remoulade, soy, lime and honey dressing, burnt leek dust.

# The Main Event

## **BEEF BURGER** (1B,2,4,5,8,11)

Homemade beef burger, smoked bacon, Monterey jack cheese, pickled red onion rings, butterhead lettuce, relish and gherkin mayo, brioche bun, chips

## **THAI GREEN CURRY**

Thai curry, roasted vegetables, jasmine scented rice, prawn crackers

ADD CHICKEN ..... 3.50

ADD PRAWNS ..... 4.50 (3)

## **PORK** (1A,8,10,13)

Brined and slow cooked pork belly, pork and leek sausages, celeriac and apple puree, braised red cabbage, creamed potato, thyme and honey velouté

## **HADDOCK** (4,5,11)

Tempura battered haddock, mushy peas, tartar sauce, chips

## **CHICKEN BURGER** (1B,4,7,8,11)

Chicken fillet marinated in olive oil, ginger and garlic, sweet chili and soya crunchy vegetables, cajun fries

# The Main Event

## **STEAK** (8,10,13) (SUPPLEMENT 7.00)

8oz rib eye, char-grilled portobello mushroom, onion ring, rustic home cut chunky chips, choice of sauces

## **PASTA CONCHIGLIE** (1B,2,4)

Served with garlic bread and a choice of sauce

ADD CHICKEN ..... 3.50

ADD PRAWNS ..... 4.50 (3)

# Desserts

## **BROWNIE** (2,4,8,9)

Homemade almond chocolate brownie chocolate sauce, vanilla ice cream

## **ETON MESS** (4,8)

Mixed berries, meringue chunks, cream, berry coulis

## **APPLE CRUMBLE** (1B,2,4,8)

Warm bramley apple in a sweet pastry case, cinnamon crumble topping, crème anglaise, vanilla ice-cream, fresh cream

## **CHEESECAKE** (1B,2,4,8)

Black forest cheesecake, cherry compote, chocolate shavings, whipped cream

## **SELECTION**

### **OF ICE CREAM** (2,4,7,8)

3 Scoops of ice cream served in a wafer basket topped with a strawberry coulis and chantilly cream

# Prices

**EARLY DINER 2 COURSE** ..... €28.50

**EARLY DINER 3 COURSE** ..... €33.50

## **ALLERGEN INFORMATION**

ALL ALLERGENS ARE USED THROUGHOUT THE KITCHEN

1a.Cereals, 1b.Wheat, 2.Gluten, 3.Crustaceans, 4.Eggs, 5.Fish, 6.Peanuts, 7.Soybeans, 8.Milk, 9.Nuts, 10.Celery, 11.Mustard, 12.Sesame Seeds, 13.Sulphur Dioxide, 14.Lupin, 15.Molluscs