



The
OLD LODGE
GASTRO PUB
Shannon

GASTRO MENU

Live, Laugh, Lodge



for Culinary Excellence



Tasty Starters

ALL OF OUR BEEF IS 100% IRISH

SOUP OF THE DAY (1B,8,10,13) **6.95**
Served with home-made Guinness bread

CHICKEN WINGS (4,7,8,11,12)
HOT 'N' SPICY OR BBQ SAUCE
Old Lodge's famous chicken wings, garlic mayo or blue cheese dip, celery crudité

STARTER 10.95
MAIN 15.95

CAESAR SALAD (2,4,5,7,8,11)
Caesar sauce, smoked bacon, rustic herb croutons, baby gem lettuce, parmesan, soft boiled egg

STARTER 11.50
MAIN 14.95

ADD CHICKEN 3.50
ADD PRAWNS 4.50 (3)

NACHOS (8,10)
Beef nachos, melted cheddar cheese, jalapenos, guacamole, salsa, sour cream

STARTER 11.50
MAIN 16.50

SEAFOOD TIAN (3,4,5,8,11) **12.95**
Fresh and smoked salmon, crab meat, mini mixed salad, lobster bisque mayonnaise, lemon gel

SAUSAGE ROLL (2,4,10,11,13) **12.50**
Pork, goats cheese and cranberry sausage roll, homemade tomato and red onion chutney

DUCK (13) **12.50**
Confit of duck leg, picked spaghetti of root vegetables, plum and Bunratty mead gel

MACKEREL (4,5,7,11) **11.95**
Miso glazed mackerel, celeriac remoulade, soy, lime and honey dressing, burnt leek dust.

The Main Event

BEEF BURGER (1B,2,4,5,8,11) **18.50**
Homemade beef burger, smoked bacon, Monterey jack cheese, pickled red onion rings, butterhead lettuce, relish and gherkin mayo, brioche bun, chips

THAI GREEN CURRY **15.25**
Thai curry, roasted vegetables, jasmine scented rice, prawn crackers
ADD CHICKEN..... 3.50
ADD PRAWNS 4.50 (3)

STEAK (8,10,13) **28**
8oz rib eye, char-grilled portobello mushroom, onion ring, rustic home cut chunky chips, choice of sauces

HADDOCK (4,5,11) **19**
Tempura battered haddock, mushy peas, tartar sauce, chips

IRISH TAPAS (1B,4,7,8,10,11,12) **17.95**
BBQ or Hot 'N' spicy chicken wings, mini sausages, chicken goujons, cajun fries, garlic mayo

PORK (1A,8,10,13) **19.95**
Brined and slow cooked pork belly, pork and leek sausages, celeriac and apple puree, braised red cabbage, creamed potato, thyme and honey velouté

CHICKEN (8,10,13) **20.95**
Roasted chicken supreme, serrano ham wrapped asparagus, buttered poached leeks, mashed potato (*Please allow 20-25 minutes*)

BEEF (1B,2,4,8,10,13) **25.50**
8 hour braised beef feather blade, horseradish and thyme bonbon, honey roast carrot and parsnip, champ mash and red wine jus

CHICKEN BURGER (1B,4,7,8,11) **18.75**
Chicken fillet marinated in olive oil, ginger and garlic, sweet chili and soya crunchy vegetables, cajun fries

The Main Event

ALL OF OUR BEEF IS 100% IRISH

SALMON (3,4,5,8,10,11) **23.50**
Baked fillet of salmon, fricassee of peas, smoked salmon and shrimp, warm new potato salad, basil and sundried tomato mayonnaise

LAMB (8,10,13) **25.95**
Roast lamb rump, white onion puree, glazed shallot, buttered spinach, redcurrant jus

STEAK SANDWICH (1B,2,8,10) **20.95**
6oz sirloin steak, sautéed mushroom and onions, rocket salad and pepper sauce. Served with chips

Pasta

PASTA CONCHIGLIE (1B,2,4) **16.25**
Served with garlic bread and a choice of sauce
ADD CHICKEN 3.50
ADD PRAWNS 4.50 (3)

SAUCES

WHITE WINE AND SMOKED BACON CREAM SAUCE (8,10,13)

BASIL PESTO (8)

OUR FAMOUS HOT SAUCE,
CRISPY BEEF AND ONION (8)

Sides

FRIES	3.95
SWEET POTATO FRIES	5.25
MASH (8,13)	3.95
VEGETABLES (8)	3.95
SIDE SALAD (11)	3.95
ONION RINGS	4.50
RICE	3.50

Desserts

BROWNIE (2,4,8,9) **7.75**
Homemade almond chocolate brownie chocolate sauce, vanilla ice cream

ETON MESS (4,8) **7.75**
Mixed berries, meringue chunks, cream, berry coulis

APPLE CRUMBLE (1B,2,4,8) **7.75**
Warm bramley apple in a sweet pastry case, cinnamon crumble topping, crème anglaise, vanilla ice-cream, fresh cream

CHEESECAKE (1B,2,4,8) **7.75**
Black forest cheesecake, cherry compote, chocolate shavings, whipped cream

SNICKERS (2,4,6,8,9,) **7.75**
Milk chocolate ganache, salted caramel, joconde sponge, peanut brittle

CRÈME BRÛLÉE (2,4,6,8,9) **7.75**
Lemon creme brulee, caramelized sugar, lemon and pistachio biscotti

SELECTION OF ICE CREAM (2,4,7,8) **6.95**
3 Scoops of ice cream served in a wafer basket topped with a strawberry coulis and chantilly cream

ALLERGEN INFORMATION

ALL ALLERGENS ARE USED THROUGHOUT THE KITCHEN

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



SSH SHANNON
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