



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)	
Caeser 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.Soyabean, 8.Milk, 9.Nuts, 10.Celery, 11.Mustard, 12.Sesame Seeds, 13.Sulphur Dioxide, 14.Lupin, 15.Molluscs



SSH SHANNON
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