



# WINEPORT



## LODGE



### SUNDAY LUNCH MENU €50

#### STARTER

Today's Fresh Soup

Classic Chicken Liver Paté, Herb Toast, Strawberry Lime Jam

Confit Tomato & Courgette Frittata, Galway Feta Cheese & Pistachio Salad

Salad Niçoise, Seared Fresh Tuna, Seasonal Greens, Free-range Egg, Tomato Vinaigrette

#### MAIN COURSES

Today's Fresh Catch,  
Summer Vegetables, Gratin Potato, Courgette Cream,  
Sorrel & Lemon Dressing

Heirloom Tomato Risotto (vegan)  
Basil Oil, Vegan Cheese

Chicken Supreme Stuffed with Gubbeen Chorizo & Pistachio,  
Parma Ham Crisp, Chicken Jus

Roast and Gently Smoked Sirloin of Irish Hereford Prime Beef  
Yorkshire Pudding, Chasseur Sauce



Mains Served with Roast Potatoes  
and Seasonal Vegetables



#### DELICIOUS DESSERTS

Dark Chocolate Cake, Cointreau Ganache, Kahlua Cream

Lemon Curd Tart, Lemon Zest Cream

Strawberry Eton Mess, Strawberry Mousse, Chantilly Cream, Strawberry Ice Cream

#### TEA & COFFEE

A LA CARTE PRICES

STARTER €12 / MAIN COURSE €25 / DESSERT €9



If you need information regarding food allergens in our dishes please ask a member of staff for the complete list.



BUBBLES - START THE DAY WITH A SMILE  
 AND FINISH IT WITH CHAMPAGNE

	GLS	BTL
Prosecco & Crémant		
Prosecco, Frizzante	€10	€44
Grande Cuvee 1531 Crémant de Limoux Rosé Brut	€14	€65

SAVE WATER – DRINK WHITE WINE!

Domaine de Montmarin, Cotes du Thongue, France	€9	€36
Folonari Pinot Grigio, Italy	€11	€44
Ciello Bianco, Catarratto IGT, Sicily	€11	€42
Gruner Veltliner, Wagram, Austria	€12	€48
La Sapata, Aligote, Romania	€12	€47
Alba Vega, Albarino, Rias Baixas, Spain	€12.50	€50
Decibel Sauvignon Blanc, Hawke's Bay, New Zealand	€13.50	€54
Les Champs de Cris, Pouilly-Fumé, Loire, France	€18	€70

WHERE THERE'S A WILL THERE'S A ROSÉ

Hecht & Banner, Provence Rosé, France	€12	€48
Frescobaldi Alie Rosé, Toscana, IGT, Italy	€14	€56

RED WINE – YOU HAD ME AT 'MERLOT'...

Merlot, Le Chapeau Noir, Pays d'Oc, France	€9	€36
Little Rascal Shiraz, Australia	€9	€36
Kaleu, Malbec, Argentina	€9.50	€38
Lupé-Cholet Beaujolais Village, Gamay Noir, France, Vegan	€11.50	€45
Pinot Noir, Lodez, Languedoc – Biodynamic	€12	€49
Black Mail Merlot, Stellenbosch, South Africa	€12.50	€50
Folonari Valpolicella Superiore Ripasso, Italy	€17	€65
Missing Virgin, Pinotage & Petit Verdot, Stellenbosch, South Africa	€17	€66