

AT THE LODGE

ROOM SERVICE FOOD MENU

STARTERS

SOUP OF THE DAY	10
<i>With House Sourdough (6, 9a, 10)</i>	
SEAFOOD CHOWDER 🍲	15
<i>With House Sourdough (4, 5, 6, 9a, 10)</i>	
GARDEN BUDDHA BOWL	15
<i>With Hummus (2, 6, 9a, 10, 13,14e)</i>	
CAESAR SALAD	15
<i>Crispy Egg, Pancetta Crisps, Croutons, Parmesan Shavings (1,2,5,6, 9a, 13)</i>	

SANDWICHES

Served 12.30pm until 5pm

All Combos are served with a Cup of Soup or Chips

GRILLED LOCAL CHEESE COMBO	17
<i>(6, 9a,10)</i>	
TUNA MELT COMBO	17
<i>(1,6, 9a, 10, 13)</i>	
BAKED HAM AND LOCAL CHEESE COMBO	17
<i>(6, 9a, 10)</i>	
VEGAN TIKKA TORTILLA WRAP COMBO (VG)	17
<i>Red Cabbage Slaw, Cucumber Salsa (2, 9a, 10)</i>	
BURREN SMOKE HOUSE SALMON SANDWICH COMBO	20
<i>Smoked Salmon Mousse, Garden Pickles (2, 5, 6, 9a, 10)</i>	

ARTISAN PLATTERS

Served 5pm until 11pm

All Platters served with House Sourdough

BURREN SMOKE HOUSE FISH PLATTER (SMALL/LARGE)	22/44
<i>Smoked Salmon, Trout and Mackerel - Capers, Lemon, Potato Salad (1,2,5,9a,13)</i>	
WOODED PIG CHARCUTERIE PLATTER (SMALL/LARGE)	22/44
<i>Salami, Coppa, Chorizo and Lomo - Tapenade and Crackers (6,9a,11)</i>	
GARDEN VEGAN PLATTER (VG) (SMALL/LARGE)	22/44
<i>Vegetables - Tempura, Pickled and Marinated - Gordal Olives, Hummus, Crackers (2,,9a,11)</i>	

MAIN COURSE

FISH AND CHIPS <i>Lemon, Tartare Sauce (1,2,5,6,9a)</i>	25
RISOTTO OF THE SEASON (V)	30
ROAST MUSHROOM BURGER <i>Panko Garlic Mushroom, Roast Shallot, Burger Sauce (2,7,9a,9c,10,13)</i>	25
THE LODGE CHEESE BURGER <i>Gem, Roast Shallot, Burger Sauce, Beef Fat Fries, Aioli (1,2,6,9a,13)</i>	25

DESSERTS

CHOCOLATE AND AVOCADO BROWNIE (VG) <i>(14a,14f)</i>	10
SEASONAL CRUMBLE <i>(1,6,9a,14f)</i>	10
IRISH FARMHOUSE CHEESE PLATE <i>Chutney and Crackers (2,6,9a,11)</i>	20

LATE NIGHT BITES

Served 11pm until 6am

SOUP OF THE DAY	10
ATLANTIC SEAFOOD CHOWDER 🍲 <i>(4, 5, 6, 9a, 10)</i>	15
GRILLED CHEESE AND HAM SANDWICH <i>Farmhouse Cheese and Honey-baked Ham (6, 9a, 10)</i>	15
BEA TOLLMAN'S HONEYCOMB SUNDAE 🍦 <i>(6,1)</i>	10

🍷 A favourite signature dish of Mrs T, our Founder and President. (V) Vegetarian | (VG) Vegan

Allergen Key:

1. Egg, 2. Sulphites, 3. Crustaceans, 4. Molluscs, 5. Fish, 6. Milk, 7. Soybean, 8. Lupin, 9a. Wheat, 9b. Barley, 9c. Oats, 10. Celery, 11. Sesame, 12. Peanuts, 13. Mustard, 14. Nuts, 14a. Pecan, 14b. Walnut, 14c. Hazelnut, 14d. Pistachios, 14e. Pine Nuts, 14f. Almonds

If you have any special dietary restrictions or allergies, please advise a member of the service team.

A full list of allergens within each of our dishes can be obtained from your waiter. Prices are all inclusive of VAT.

AT THE LODGE

ROOM SERVICE BEVERAGE MENU

SOFT DRINKS

COCA-COLA, DIET COKE, COKE ZERO, FANTA ORANGE, FANTA LEMON, SPRITE	4 EACH
RED BULL	4.50
TONIC WATER, ELDERFLOWER, SLIMLINE TONIC, SCHWEPPEES	4 EACH

BOTTLED BEERS

Non alcoholic beer available

BULMERS	6.30
HEINEKEN	6.40
PERONI GLUTEN-FREE	6.80
CORONA	6.30

DRAUGHT BEERS

CARLSBERG (PINT)	7
SMITHWICKS (PINT)	6.60
GUINNESS (PINT)	6.60

COCKTAILS

*We offer a variety of cocktails and mocktails.
Please speak to The Quay Bar team for more information.*

IRISH WHISKEY

Scotch Whiskey and American Whiskey also available

ACHILL ISLAND SINGLE MALT	11.50
GREEN SPOT	12
BUSHMILLS	6
BUSHMILLS BLACK BUSH	8
POWERS	6
DRUMSHANBO WHISKEY	9.50

VODKA, GIN, RUM

Please speak to The Quay Bar team for a variety of more choices

ABSOLUT VODKA, BEEFEATER GIN, BICARDI RUM (HOUSE SELECTION)	6 EACH
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WHITE WINES BY THE BOTTLE

ZIOBAFFA SICILY, ITALY 2021 100% PINOT GRIGIO	39
PIEROPAN SOAVE VENETO, ITALY 2021 85% GARGANEGA, 15% TREBBIANO DI SOAVE	56
ALBERT MANN, PINOT BLANC AUXERROIS ALSACE, FRANCE 2020 75% AUXERROIS 25% PINOT BLANC	66

RED WINES BY THE BOTTLE

DOMAINE ALLEGRETS, MERLOT COTES DE DURAS, FRANCE 2019 100% MERLOT	44
LE PETITE BELLANE CÔTES DU RHÔNE, FRANCE 2019 100% SYRAH	55

BOUCHARD FINLAYSON WINES BY THE BOTTLE

CROCODILE'S LAIR 100% CHARDONNAY	66
WALKER BAY 100% SAUVIGNON BLANC	59
BLANC DE MER MOSTLY RIESLING AND VIOGNIER ALONG WITH SAUVIGNON BLANC AND CHENIN BLANC	55
HANNIBAL 30% SANGIOVESE, 35% PINOT NOIR, 10% NEBBIOLO, 9% SHIRAZ, 3% MOURVÈDRE AND 4% BARBERA	110
GALPIN PEAK 100% PINOT NOIR	114

ROSÉ AND SPARKLING OPTIONS AVAILABLE

WINES BY THE GLASS

All our wines by the glass are 125ml.

More options are available, please speak to our team who would be delighted to assist.

FIDORA, PROSECCO SPUMANTE	14
ZIOBAFFA, PINOT GRIGIO (WHITE)	8.50
BOUCHARD FINLAYSON BLANC DE MER (WHITE)	9
BOUCHARD FINLAYSON SANS BARRIQUE, CHARDONNAY (WHITE)	12
CHIROUBLES, LA GROSSE PIERRE (RED)	12
LA CASSETTA' DOMINI VENETI, VALPOLICELLA RIPASSO (RED)	15
BOUCHARD FINLAYSON GALPIN PEAK (RED)	25

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