

AT THE LODGE

ROOM SERVICE MENU

12.30pm - 11pm

STARTERS

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

SANDWICHES

Served 12.30pm - 5pm

GRILLED LOCAL CHEESE COMBO <i>(6, 9a,10)</i>	15
TUNA MELT COMBO <i>(1,6, 9a, 10, 13)</i>	15
BAKED HAM AND GRILLED LOCAL CHEESE COMBO <i>(6, 9a, 10)</i>	15
<i>Combos served with fries or a cup of Soup (6, 9a,10)</i>	
BURREN SMOKE HOUSE SALMON SANDWICH	20
SMOKED SALMON MOUSSE, GARDEN PICKLES <i>(2, 5, 6, 9a, 10)</i>	
VEGAN TIKKA TORTILLA WRAP	15
RED CABBAGE SLAW, CUCUMBER SALSA <i>(2, 9a, 10)</i>	

ARTISAN PLATTERS

Served 5pm - 11pm

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
Salami, Coppa, Chorizo and Lomo – Tapenade and Crackers (6,9a,11)

GARDEN VEGAN PLATTER
SMALL/LARGE 22/44
Vegetables – Tempura, Pickled and Marinated – Gordal Olives, Hummus, Crackers (2,,9a,11)

All Platters served with House Sourdough

MAIN COURSE

FISH AND CHIPS 25
pea purée, lemon, tartare sauce (1,2,5,6,9a)

RISOTTO OF THE SEASON (V) 30

THE LODGE BEEF BURGER 25
Pancetta Crisp, Pickles, Rockfield Cheese, Chutney and Watercress (2,7,9a,9c,10,13)

DESSERTS

CHOCOLATE AND AVOCADO BROWNIE (VG) 10
Banana Sorbet (14a,14f)

SEASONAL CRUMBLE 10
Almond, vanilla, anglaise (1,6,9a,14f)

IRISH FARMHOUSE CHEESE PLATE 18
Chutney and Crackers (2,6,9a,11)

LATE NIGHT BITES

11pm - 6am

SOUP OF THE DAY 9

ATLANTIC SEAFOOD CHOWDER 🍷 14
(4, 5, 6, 9a, 10)

GRILLED CHEESE AND HAM SANDWICH 15
Farmhouse Cheese and Honey-baked Ham (6, 9a, 10)

ICE CREAM SUNDAE 10
(6,1)

🍷 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 and a discretionary 15% service charge is applicable.