

SHELLFISH

6 HOT OYSTERS – Garlic Butter, Bone Marrow, Toast (4,6,9A)	25
6 CHILLED OYSTERS – Mignonette, Lemon, Tabasco (2, 4,6,)	25
HOT CRAB CLAWS _ Lemon, Garlic Butter Cream (3,6,9A)	25
ATLANTIC PRAWN COCKTAIL (1,2,3,9A,13) (a supplement of €6 applies for our inclusive dinner packages for Shellfish dishes)	25

SOUPS

SEASONAL SOUP OF THE EVENING (6,9A,10)	17
ATLANTIC SEAFOOD CHOWDER (5,6,10)	19

SALADS

VEGAN BUDDHA BOWL (2,7,9A,10,13) Hummus, Grilled Sourdough	19
ASHFORD KITCHEN GARDEN SALAD (2,10,13) Seasonal Produce, Simply Dressed	19

STARTERS

BAKED CAVANBERT CHEESE (1,2,6,9a,10) Pickled Vegetables. Grilled Sourdough	21
PAN-SEARED SCALLOPS (2,4,6,10) Vadouvan, Apple, Raisin (a supplement of €6 applies for our inclusive dinner packages)	25
KATE McCORMACK’S PATE Chicken Liver Pâté, Cumberland Sauce, Sourdough Toast(2,6,9A)	21
ROAST MARROW BONES ‘GRENOBLOISE’ Parsley, Capers, Lemon (2,6,9a)	21

MAIN COURSES

MARKET FISH OF THE DAY (Allergens Nightly)	POR
THE LODGE FISH AND CHIPS (1,2,5,6,9a) Crisp Battered Haddock, Tartare Sauce, Lemon	31
LOBSTER LINGUINE (1,2,3,5,6,9a,10,13) Chervil, Tomato, Thermidor Butter (a supplement of €13 applies for our inclusive dinner experience)	48
GARDEN PEA RISOTTO (6,10) Pea & Mint Purée, Preserved Lemon, Kylemore Cheese	31
GRILLED AUBERGINE (2,7,10) Ratatouille, Chili, Black Olive Caramel, Aubergine Hummus (2,7,10)	31
IRISH SUPREME OF CHICKEN (2,6,9A,10) Crispy Goat Cheese Tart, Buttery Mash, Red Wine Jus	39
SLOW-COOKED SHORT RIB OF BEEF (1,2,6,9A,10) Garden Beetroot & Horseradish Orzo, Sticky Treacle Glaze	39
THE LODGE CHEESE BURGER (1,2,6,9a,13) Gem, Roast Shallot, Burger Sauce, Beef Fat Fries, Aioli	31
THE LODGE ‘WELLINGTON’ (1,2,6,9A,10) Roast Garlic and Chive Mash, Beef Jus (a supplement of €13 applies for our inclusive dinner experience)	48

GRILL & ROAST

220G PRIME IRISH BEEF FILLET (a supplement of €13 applies for our inclusive dinner experience)	48
250G PRIME IRISH DRY- AGED RIB EYE (a supplement of €13 applies for our inclusive dinner experience)	48
ALL GRILLS ARE SERVED WITH BEEF DRIPPING FRIES & ONE SAUCE: CHIMICHURRI – CHERVIL BEARNAISE – GARLIC BUTTER – PEPPERCORN (1,2,6,10)	

SIDES

5

SCALLION CHAMP (6)
BEEF FAT FRIES
ASHFORD GARDEN VEGETABLES (6)
BROCCOLI HOLLANDAISE (1,6)

ICE CREAMS AND SORBETS

BEA TOLLMAN’S HONEYCOMB SUNDAE (1,6,9A,14)	15
KNICKERBOCKER GLORY (1,6,9A,14)	15
AFFOGATO SUNDAE (1,6,)	15
SORBET SELECTION	15

PUDDINGS

BEA’S CHEESECAKE (1,6,9A) Seasonal Berry Sorbet	16
CHOCOLATE MOUSSE (1,6,14) Honeycomb, Butterscotch Sauce	16
DEEP-FRIED APPLE RAVIOLI (1,2,6,9A) Crème Anglaise, Grand Marnier Sauce	16
KITCHEN GARDEN STRAWBERRY & CUSTARD Buttermilk & Woodruff Panna Cotta, Custard Doughnut (1,6,9A)	16
IRISH FARMHOUSE CHEESE PLATE (1,2,6,9A,14) Piccalilli, Crackers (a supplement of €5 applies for our inclusive dinner experience)	20

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

