

TABLE D'HOTE

€75

STARTERS

SEASONAL SOUP OF THE EVENING

ATLANTIC SEAFOOD CHOWDER

(5,6,10)

ASHFORD KITCHEN GARDEN SALAD (2,10,13)

Seasonal Produce, Simply Dressed

VEGAN BUDDHA BOWL (2,7,9A,10,13)

Hummus, Grilled Sourdough

ROAST MARROW BONES 'GRENOBLOISE'

Parsley, Capers, Lemon (2,6,9a)

KATE McCORMACK PATE

Chicken Liver Pate, Cumberland Sauce, Sourdough Toast (2,6,9a,13)

MAIN COURSES

MARKET FISH OF THE DAY

(allergens change nightly)

THE LODGE FISH AND CHIPS (1,2,5,6,9a)

Crisp Battered Haddock, Tartare Sauce, Lemon

GARDEN PEA RISOTTO (6,10)

Pea & Mint Purée, Preserved Lemon, Kylemore Cheese

IRISH SUPREME OF CHICKEN (2,6,9A,10)

Crispy Goat Cheese Tart, Buttery Mash, Red Wine Jus

THE LODGE CHEESEBURGER (1,2,6,9a,13)

Gem, Roast Shallot, Burger Sauce, Beef Fat Fries, Aioli

SLOW-COOKED SHORT RIB OF BEEF

Garden Beetroot & Horseradish Orzo, Sticky Treacle Glaze (1,2,6,9A,10)

PUDDINGS

MRS TOLLMANS HONEYCOMB SUNDAE (1,6,14) 

CHOCOLATE MOUSSE

Honeycomb, Butterscotch Sauce (1,6)

BEA'S CHEESECAKE (1,6,9A) 

Seasonal Berry Sorbet

AFFOGATO SUNDAE (1,6,)

CRUMBLE

Apple, Almond, Anglaise (1,6,9a,14f)

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