

# AT THE LODGE

## QUAY BAR LUNCH MENU

### SANDWICHES

*Combos served with fries or a cup of soup (6, 9a,10)*

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

### STARTERS

*All starters served with house sourdough (9a)*

<b>SIX CHILLED OYSTERS</b>	<b>25</b>
<i>Mignonette, Tabasco and Lemon (2,4)</i>	
<b>ATLANTIC PRAWN COCKTAIL</b>	<b>25</b>
<i>Lettuce, Lemon, Marie Rose Sauce (1,2,3,13)</i>	
<b>DRESSED CLEGGAN CRAB MAYONNAISE</b>	<b>25</b>
<i>(1,2,3,13)</i>	
<b>ESTATE KITCHEN GARDEN VEGETABLE SOUP OF THE DAY</b>	<b>10</b>
<i>(6,9a,10)</i>	
<b>ATLANTIC SEAFOOD CHOWDER</b> 🍲	<b>15</b>
<i>(4,5,6,9a,10)</i>	
<b>VEGAN BUDDHA BOWL</b>	<b>15</b>
<i>Hummus, Sourdough (2,9a,10,13,14e)</i>	
<b>ASHFORD ESTATE KITCHEN GARDEN SALAD</b>	<b>15</b>
<i>Seasonal Produce, Simply Dressed</i>	
<b>CAESAR SALAD</b>	<b>15</b>
<i>Crispy Egg, Pancetta, Croutons, Parmesan (1,2,5,6,9a,13) Add Chicken €5   Add Prawns €10 (3)</i>	

### MAINS

*All main courses served with fries  
or garden salad (2,13)*

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

### SIDES

<b>SCALLION CHAMP</b>	<b>5</b>
<b>BEEF FAT FRIES</b>	<b>5</b>
<b>ASHFORD GARDEN VEGETABLES</b>	<b>5</b>
<b>BROCCOLI HOLLANDAISE</b>	<b>5</b>

### DESSERT

<b>LEMON TART</b>	<b>10</b>
<i>(1,6,9a,14f)</i>	
<b>VEGAN CHOCOLATE BROWNIE (VG)</b>	<b>10</b>
<i>(14a,14f)</i>	
<b>SEASONAL FRUIT CRUMBLE</b>	<b>10</b>
<i>(1,6,9a,14f)</i>	
<b>CHOCOLATE MOUSSE</b>	<b>10</b>
<i>(1,6)</i>	
<b>BREAD AND BUTTER PUDDING</b>	<b>10</b>
<i>(1,2,6,9a)</i>	
<b>BEA TOLLMAN'S HONEYCOMB SUNDAE</b> 🍦	<b>10</b>
<i>(1,6)</i>	
<b>AFFOGATO SUNDAE</b>	<b>10</b>
<i>(1,6)</i>	
<b>SORBET SELECTION</b>	<b>10</b>
<b>KNICKERBOCKER GLORY</b>	<b>10</b>
<i>(1,6,9a,14a)</i>	
<b>SELECTION OF FARMHOUSE CHEESE</b>	<b>20</b>
<i>(2,6,9a,11)</i>	

(V) Vegetarian | (VG) Vegan

🍷 A favourite signature dish of Mrs T, our Founder and President.

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.