

AT THE LODGE

QUAY BAR PLATTER MENU

SMOKED FISH PLATTER

Served with Capers, Onion, Lemon, Watercress, Potato Salad and House Sourdough (1,2,5,9a,13)

SMALL €22 | LARGE €44

SPICED AND SMOKED MACKEREL

SMOKED TROUT

SMOKED SALMON

OYSTERS

Served with House Sourdough (4,6,9a)

HALF DOZEN €24 | DOZEN €48

SPICED AND SMOKED MACKEREL

SMOKED TROUT

SMOKED SALMON

CHEESE PLATTER

Served with Ashford Honey and Seed Crackers (6,9a,11)

SMALL €22 | LARGE €44

ST TOLA - GOAT - RAW - CLARE

KYLEMORE - COW - RAW - GALWAY

YOUNG BUCK - BLUE - RAW - DOWN

CAVANBERT - SOFT - RAW - CAVAN

CHARCUTERIE PLATTER

Served with Tapenade, House Sourdough and Seed Crackers (9a,11)

SMALL €22 | LARGE €44

COPPA - PIGS COLLAR

LOMO - TENDERLOIN

SALAMI - SAUSAGE

CHORIZO - SPICY SAUSAGE

VEGAN PLATTER

Served with House Sourdough and Seed Crackers (2,9a,11)

SMALL €22 | LARGE €44

TEMPURA GARDEN VEGETABLES

PICKLED GARDEN VEGETABLE SALAD

MARINATED MEDITERRANEAN VEGETABLES

BLACK OLIVE TAPENADE

GORDAL OLIVES

CHICKPEA HUMMUS

DESSERT PLATTER

(1,6,9a,14c,14f)

SMALL €15 (one person) | LARGE €26 (to share)

SELECTION OF HOUSE DESSERTS

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.