EVENING MENU WINEPORT			
Monday thru Sunda	Y	TO CON	~
5PM TO 9PM LODGE			
€3PP Guinness Treacle Brown Bread, Toa Focaccia, Smoked Herb Butter (Naturally Nude)	€1	Jough brushedToday's Soup €9& Olive Oilalways vegetarian	
Fresh Raw Food			
Ceviche Fresh Marinated Seafood, Spicy Avocado S	€18 Salad	Fresh Green Salad€Maple & Balsamic Dressing	E14
Marinated Pepper Salad Basil, Capers & Pecorino	€14	Cauliflower Carpaccio & Roast Beetroot* € Pearl Couscous, Vegan Cheese, Truffle, Herbs	214
Small Plates / Starters €16			
Chicken Liver PatéPotted Smolwith Rum, Mango &Pistachio, OralPickled ChilliesFennel CrustMelba ToastBaked Tortilla	nge &	Polenta Cake, Goats CheeseClassic Prawn CocktailBalsamic GlazedBrandy & Bisque Ma Courgette	ЭУО
		Sharing Plate for Two	
MAINS & GRILL		Wineport Seafood Platter €89 Salmon Fillet / Giant Prawn / Crab Claws Herb Crusted Cod / Scallops / Mussels Potted Smoked Trout Shellfish Aioli / Spiced Tartare Sauce	
Buttermilk Chicken Parmigiana Linguini Marinara	€30	Gratin Potatoes / Asian Style Greens	
Horan's Pork Chop Local Honey Marinade, Roast Vegetables Sage Mash	€33	Surf'n'Turf € Beef Fillet Chateaubriand, Giant Prawns Béarnaise Sauce, Madeira Jus Vine Tomatoes, Confit Mushrooms	99
Mango Glazed Salmon Asian Style Greens, Coconut Jasmin Rice	€30	Parmesan Fries Dinner Menu Supplement €12	p/p
Certified Irish Hereford Prime	€38	Vegan & Vegetarian (€	25

Wineport Dry Aged Striploin Steak Roast Vine Tomatoes, Portobello Mushrooms, Homemade Fries

Irish Whiskey & Peppercorn / Chimichurri Butter

SAUCES Hyummy

Arancini Rice Balls* Vegan Cheese, Smoked Red Pepper & Basil

Halloumi & Vegetable Kebabs Summer Couscous Salad

SIDES-ane in abundance!House FriesPolenta C(with Parmesan add €3)Asian StySeasonal GreenCoconutSalad,Potatoes

€6

Polenta ChipsAsian Style GreensCoconut Jasmin RicePotatoes au Gratin

* Vegan

If you need information regarding food allergens in our dishes please ask a member of staff for the complete list.