

EVENING MENU

Simple & Sharing	€
Taramosalata, Vegetable Crisps	9
Watermelon, Lime Syrup, Spiced Salt	8
Warm Sourdough, House Butter, Wild Garlic Hummus	7
Peach & Ricotta Bruschetta, Basil Dressing	11
Soups & Salads	
Today's Soup, Always Vegan	9
Seafood Chowder, Fresh & Smoked Seafood	16
Summer Salad, Nectarines, Figs and Cashel Blue Cheese, Honey & Lemon Dressing	15
Beetroot & Burrata Salad, Pistachio Vinaigrette, Wild Irish Nori Almonds	16
Starters	17
Asparagus & Goats Cheese Tart, Whipped Goats Cheese	
Steamed Irish Mussels, Stonewell 0% Cider, Cheese Gougerès	
Crispy Duck, Peanut Rayu, Pea Shoots, Five Spice Dressing	
Pasta Primavera with Prawns, Citrus Butter Sauce	
Mains	33
Preserved Lemon Chicken, Green Vegetable Couscous	
Coconut and Lime Baked Cod, Avocado Salsa, Jasmine Rice	
Roast Lamb Rump, Mash with Pesto, Parsnip Puree, Pinot Noir & Juniper Jus	
Certified Irish Hereford Prime	44
House Dry Aged Striploin Steak, Creamed Spinach, House Fries Spicy Chimichurri Salsa	
Sharing - Dinner Menu Supplement €15 per person	
Wineport Seafood Platter	95
Salmon Fillet • Giant Prawn • Crab Claws Herb Crusted Cod • Mussels Shellfish Aioli • Potted Smoked Trout • Sweet Potato Fries • Seasonal Greens	
Surf'n'Turf	110
Certified Irish Hereford Prime Fillet, Giant Prawn, Béarnaise Sauce Madeira Jus, Vine Tomatoes, Confit Mushrooms Parmesan Fries	
Vegan	28
Nettle Gnocchi, Oyster Mushrooms, Green Beans, Asparagus and Pine Nut Crumb	
Green Egg Smoked Tofu, Grilled Seasonal Vegetables, Peanut Butter Oil, Wild Pilaff Rice	
Sides for Sharing	7
Baby Spinach Salad, Dates and Almonds	
House Fries, Spiced Salt / with Parmesan – add €3	
Spicy Sweet Potato Fries, Pumpkin Seed Salsa	
Chargrilled Sprouting Broccoli with Sweet Tahini	
Dessert	11
Key Lime Pie, Mango Cream, Citrus Fruits	
Tiramisu Cheesecake, Chocolate Espresso Cream	
Spiced Rice Pudding, Raspberry Ice Cream, Salted Caramel Drizzle	
Rhubarb Crumble, Ginger Ice Cream, Cardamom Custard	
Irish Cheese Selection	15
Carrigaline Farmhouse Cheese, Cooleeney Camembert, St. Tola Goats Cheese, Cashel Blue	

SIX COURSE CHEF’S SELECTION €85

MATCHING WINES €70

Can be shared between two as a lower alcohol option

SNACKS

Taramosalata, Vegetable Crisps / Watermelon, Lime Syrup, Spiced Salt

Wild Irish Nori Almonds

Crémant de Limoux Rosé Brut

Grilled Fresh Prawn, Shellfish Aioli

Lyrarakis ‘Voila’ Assyrtiko, Crete

Nettle Gnocchi, Oyster Mushrooms, Green Beans, Asparagus, Pine Nut Crumb

Craggy Range Sauvignon Blanc, Hawkes Bay, New Zealand

Roast Lamb Rump, Pesto Mash, Parsnip Purée, Juniper Jus

Pisano Tannat Reserve, Uruguay

Irish Cheese Selection

Niepoort Charmes, Portugal

Leaf Tea / Bell Lane Coffee / Petit Fours

€25 per person supplement on the Inclusive Dinner Menu for Resident Guests

Available for the entire table only

WINE IN FOCUS

Embodying all that we love about wine at Wineport Lodge, we know a thing or two about sourcing the best bottles, we are delighted to introduce to Ireland a beautiful Provence winery.

Mirroring the names of the shoreside sanctuary’s founders, Ray Byrne and Jane English, **Domaine Ray-Jane** is situated in the premium Bandol Appellation, in the South of France, which dates its winemaking provenance back to the 6th Century.

Domaine Ray-Jane Wines €44

WHITE

Made from old vines including Clairette and Ugni Blanc.

An elegant & fruity wine with lovely depth and potency.

ROSÉ

Blended from Syrah, Cinsault, Grenache and Carignan.

Bright salmon pink colour, aromatic with citrus fruits and warm mouth-feel.

RED

Made from old vine varieties of Carignan and Mourvèdre.

Bouquet of red fruits. Light and silky red with an elegant structure

Bandol Red Wine 2020, Cuvée du Falun €75

Aromas of red fruits, cherries, balanced, tends towards fineness, full deep colour. A perfect accompaniment to red meat or mature cheese.

