STARTERS

Homemade Soup of the Day \pounds 6.95 Served with homemade Guinness brown soda bread (1, 3, 7, 9, 12)

Homemade "Inismaan" Seafood Chowder eq 9.95Served with homemade Guinness brown soda bread (1, 2, 3, 4, 7, 9, 12, 14)

"Lodge" Organic Salad €9.95
Fresh Beetroot, Poached Pears, Cashel Blue
Cheese, Roast Walnuts, Balsamic dressing (7, 8, 12)

Bacon Caesar Salad €8.95 Served with gem lettuce, bacon, lardons, croutons, Shaved parmesan and house dressing (1, 3, 6, 7, 10) (add chicken €3 - add prawn €5)

ADDITIONAL SIDES

Hand-cut Potato Fries Seasonal Side Salad Market Fresh Vegetables Whipped Mash Potato Oranmore Lodge Hotel

LUNCH BAR MENU 2024

MAIN COURSES

Dish of the Day €16.95 (Please ask your server) Served with seasonal vegetable, potato and roasting gravy (Allergan's subject to dish)

Fresh Fish of the Day	€16.95	
(Please ask your server)		
Served with Mash and Vegetables		
(Allergan's subject to dish)		
8oz/227g "Lodge" Beef Burger	€16.95	
Served with baby gem lettuce, red onions,		
aioli, smoked streaky bacon, smoked cheddar,		
alon, shloked streaky bacon, shloked the	Juar,	

Tikka Masala€15.95Fresh garden peas, sweet potato, fresh chilli,
basmati rice, naan bread, chickpea (1, 12) (GF, DF)

DESSERTS

€3.95

Homemade Apple Pie

served with cream and custard (1, 3, 7, 8, 12)

Mango and Passionfruit Mousse€6.95served with Fresh Mint(7, 12)

Homemade Chocolate Brownie €6.95 served with Mint Ice Cream and White Chocolate Sauce (3, 7, 8)(GF)

Selection of Irish Farmhouse Cheeses €11.95 Served with Fresh Fruit and Crackers (1, 3, 7, 9, 12)

Dessert Special of the Day €6.95

HOT DRINKS

Теа	€3.00
Coffee	€3.00
Latte	€3.70
Cappuccino	€3.70
Hot Chocolate	€3.70
Irish Coffee	€7.50
Baileys Coffee	€7.50

ALLERGEN INFORMATION: 1. Wheat 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame 12. Sulphur Dioxide 13. Lupin 14. Molluscs