

STARTERS

Homemade Soup of the Day €6.95

Served with homemade Guinness Brown Soda Bread
(1, 3, 7, 9, 12) GF

Homemade "Inishmaan" Seafood Chowder €9.50

Served with homemade Guinness Brown Soda Bread
(1, 2, 3, 4, 7, 9, 12, 14) GF

Chicken Liver Parfait Melba Toast €7.95

Served with plum and apple relish, Vinegar jelly (1, 7, 9, 12)

Sticky & Spicy Sweet Chili Chicken Wings €8.95

Served with Celery and Blue Cheese, House Dressing
(6, 7, 9, 12)

"Lodge" Organic Salad €9.95

Fresh Beetroot, Poached Pears, Cashel Blue Cheese,
Roast Walnuts, Balsamic Dressing
(8, 12) GF / Vegan / Dairy / Fr

Gary Creavenis Smoked Salmon €11.95

Served with Lemon, Capers, Red Onions (2, 7, 12) GF

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)

MAIN COURSES

Chicken Milanese €19.50

Breaded Chicken, Grilled Cherry Tomatoes, Garlic Butter,
Steam Broccoli, Crushed Baby Potato with Chorizo
(1, 3, 7, 9, 12)

EVENING BISTRO MENU 2024

BUTLER'S

— BISTRO —

Roast of the Day €18.95

(please ask your server)

Served with seasonal vegetable, potato and roasting
gravy (1, 3, 7, 9, 12)

8oz/227g "Lodge" Beef Burger €19.50

Served with Baby Gem Lettuce, Red Onion, Tomato,
Aioli, Smoked Streaky Bacon, Smoked Gubbeen Cheddar,
Homemade pickle, Twice-cooked Chips and Homemade
Relish (1, 3, 7, 9, 10, 12)

Buttermilk Soaked Chicken Burger €19.50

Cajun Spices, Grilled Pineapple, Curry Mango
Mayonnaise (1, 3, 7, 9, 10, 12)

Fillet of Beef Stroganoff €19.50

Served with Steamed Basmati Rice (6, 7, 12)

Slow Braised Pork Belly €19.95

Served with Buttered Green Cabbage, Baby Apples, Cider
Gravy, potatoes of the day. (7,9,12)

Grilled Fillet of Salmon with Succulent Prawns €24.95

Served with Parcel Roast Vegetables, White Wine Sauce
and Chef's Potato (2, 41 71 12) (GF)

Honey Roast Stuffed Duckling €24.95

Served with Vegetables, Braised Red Cabbage, Chef's
Potato, Apricot Stuffing and Grand Marnier Sauce,
Potatoes of the Day. (1, 6, 7, 9, 12) (GF)

Beef Lasagne €19.50

Irish Angus Beef with a Rich Ragu Sauce,
Cherry Tomatoes, Parmesan, Side Salad and Garlic Bread
(1, 3, 7, 9,12)

9ozs/245g Aged Hereford Sirloin Steak €31.95

Served with Mushroom, Sauté Onion, Twice-Cooked
Chips and Your Choice of Brandy Pepper Sauce, Red
Wine Jus or Garlic Butter (6, 7, 9, 10, 12)

Fresh Fish of the Day €18.95

/ please ask your server /
Served with Mash and Vegetables
(Allergen's subject to dish)

Lodge Seafood Platter €24.95

Gary Creaven's Smoked Salmon, Smoked Mackerel,
Atlantic Sea Prawns, Killary Harbour Mussels, Fresh
Poached Hake, Marie Rose Sauce, Potato Salad,
Coleslaw, Organic Leaves (2, 3, 4, 7, 10, 12, 14)

VEGETARIAN / VEGAN

Tikka Masala €18.95

Fresh Garden Peas, Sweet Potato, Fresh Chilli Basmati
Rice, Naan Bread, Chickpea (1, 12) (GF)

Lodge Vegetarian Platter €15.95

Potato Salad, Coleslaw, Seasonal Salad, Beetroot, mini
pickled pepper, vegetarian pate, Chickpea (1,7,9,12)

Penne Pasta

Served with a Creamy Mushroom Sauce, Basil Parmesan
and Garlic Bread (1,3,7,12) €15.95

ADDITIONAL SIDES €3.95

Hand-cut Potato Fries / Seasonal Side Salad / Market
Fresh Vegetables / Whipped Mash Potato

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

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BUTLER'S
— BISTRO —