



# Oranmore Lodge Hotel

GALWAY

## “Lodge” Organic Salad 9.95

Fresh Beetroot, Poached Mini Pears, Cashel Blue Cheese,  
Roasted Walnuts and Balsamic Dressing  
(7, 8, 12)

## Sticky & Spicy Sweet Chilli Chicken Wings 8.95

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

## Homemade “Inishmaan” Seafood Chowder 12.50

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

## Homemade Soup of the Day 7.95

(please see specials board)

Served with Homemade Guinness Brown Bread (GF Bread Available)  
(1, 3, 7, 9, 12)

## Duck Liver Parfait with Focaccia Toast 10.95

Served with Plum and Apple Relish and Vinegar Jelly  
(1, 3, 7, 9, 12)

## Seafood Symphony 12.50

Hake, Smoked Haddock, Salmon and Tuna Parcel topped with  
Prawns  
Served with Fresh Side Salad, Marie Rose Sauce and Paprika  
(2, 3, 4, 10, 12, 14)

## Bacon Caesar Salad 8.95

Served with Bacon Lardons, Gem Lettuce, Croutons, Shaved  
Parmesan and House Dressing  
(1, 3, 7, 10) (add chicken €4 - add prawn €6)

## Duo of Melon 8.95

Served with Parma Ham and Spiced Chutney



## FROM THE LAND

### 10oz/283g Aged Hereford Sirloin Steak 35.95

Served with Mushrooms, Sautéed Onions, Homemade Twice-Cooked  
Chips and Your Choice of Brandy Pepper Sauce, Red Wine Jus or Garlic  
Butter (Incl Supp: 9.50)

### Jazz it Up with Surf & Turf 41.95

(4, 6, 7, 9, 10, 12, 14) (Incl Supp: 15.50)

### 8oz/227g “Lodge” Beef Burger 21.00

Served with Baby Gem Lettuce, Red Onions, Tomato, Aioli, Smoked  
Streaky Bacon, Pickle, Homemade Twice-Cooked Chips, Deep Fried  
Onion Ring and Ballymaloe Relish  
(1, 3, 7, 9, 10, 12)

### Buttermilk Soaked Chicken Burger 21.50

Cajun Spices  
Served with Baby Gem Lettuce, Red Onions, Tomato, Curry Mango  
Mayonnaise, Grilled Pineapple and Homemade Twice-Cooked Chips  
(1, 3, 7, 9, 10, 12)

### Beef Lasagne 19.95

Irish Angus Beef with a Rich Ragu Sauce and Parmesan  
Served with Garlic Bread and a Choice of Fresh Side Salad or  
Homemade Twice-Cooked Chips  
(1, 3, 7, 9, 12)

### Roast of the Day 21.95

(please see specials board)



## FROM THE SEA

### Lodge Seafood Platter 24.95

Gary Creavens’ Smoked Salmon, Smoked Mackerel, Atlantic Sea  
Prawns, Killary Harbour Mussels, Roasted Hake, Marie Rose Sauce,  
Potato Salad and Organic Leaves  
Served with Homemade Guinness Brown Bread (GF Bread Available)  
(1, 2, 3, 4, 7, 10, 12, 14) (Incl Supp: 6.50)

### Grilled Fillet of Salmon with Succulent Prawns 24.95

Served with Asparagus, Creamy Mash Potatoes and Lobster Bisque  
(2, 4, 7, 12) (Incl Supp: 6.50)

### Fresh Fish of the Day 21.95

(please see specials board)



## HOUSE SPECIALITIES

### Cornfed Chicken Supreme 22.95

Stuffed with Cream Cheese and Sun-Dried Tomato  
Served with Crushed Baby Potatoes with Chorizo, Smoked Paprika  
Cream Tomato Sauce and Roasted Seasonal Vegetables  
(3, 7, 9, 12)

### Slow Braised Pork Belly 22.95

Served with Braised Red Cabbage, Spring Onions, Chef’s Potatoes,  
Baby Apples and Cider Gravy  
(7, 9, 12)

### Honey Roast Stuffed Duckling 24.95

Served with Stir Fry Vegetables, Chef’s Potatoes, Apricot Stuffing and  
Grand Marnier Sauce  
(1, 6, 7, 9, 12) (Incl Supp: 6.50)

### Fillet of Beef Stroganoff 19.95

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



## VEGETARIAN/VEGAN

### Tikka Masala 17.95

Garden Peas, Sweet Potato, Fresh Chilli and Chickpeas  
Served with Basmati Rice and Naan Bread  
(1, 12)

### Vegetarian Stir Fry 17.95

Served with Sweet Chilli Sauce and Pilaf Rice  
(6, 7)

### Vegetarian Curry 17.95

Served with Pilaf Rice and a Poppadom  
(1, 3, 8, 9)

(add chicken €4 - add prawn €6) - available to all the above

## SIDES

### Homemade Twice-Cooked Chips 3.95

### Fresh Green Side Salad 3.95

### Roasted Seasonal Vegetables 3.95

### Whipped Creamy Mash Potato 3.95

### Deep Fried Onion Rings 4.50

## Dinner Inclusive Supplement (Incl Supp)

All beef is 100% Irish produced  
Oranmore Lodge Hotel is pleased to  
work with local suppliers

## 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

BUTLER’S  
— BISTRO —