



WINEPORT LODGE



SUNDAY LUNCH MENU



STARTERS €12

Today's Fresh Soup

Beetroot Cured Salmon, House Smoked Salmon Paté, Toasted Sourdough, Lemon Dressing

Seafood Smokie, Smoked Fish, Irish Mussels, Mature Cheddar, Crusty Focaccia

Baked Goats Cheese Salad, Thyme Crouton, Balsamic Reduction, Sour Cherries

Risotto, Winter Vegetable Risotto, Parmesan, Lemon Zest

MAINS €25

Fresh Hake Fillet, Creamy Shellfish Stew

Slow Roast Pork Belly, Creamed Cabbage with Apple, Crème Fraiche



Roast & Gently Smoked Sirloin of Irish Hereford Prime Beef,
Yorkshire Pudding, Chasseur Sauce



Spinach & Coconut Curry

Root Vegetables, Beans, Poppadum's, Basmati Rice

Pappardelle Pasta, Wild Wicklow Venison, Pinot Noir, Oven Dried Tomato Ragout

DELICIOUS DESSERT €9

Pear and Apple Crumble, Filo Pastry, Kilbeggan Organic Oats, Cinnamon Ice Cream

Salted Dark Chocolate Tart, Caramel Sauce, Kahlua Cream

Espresso Panna Cotta, Hazelnut Biscuit, Caramel Rum Sauce

Baileys Brown Bread Ice Cream Affogato, Honeycomb Crunch

TEA & COFFEE €4

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





WHITE

GLASS BOTTLE

HOUSE RECOMMENDED WHITE:

Villa Huesgen Pinot Blanc €11 €44
Weissburgunder, Mosel, Germany
 Silky soft with lovely mixed pineapple, banana and melon aromas. Refreshing to drink with modest alcohol levels

REALLY DECENT EVERYDAY WINES Like a health drink, only much nicer

Chenin Blanc, Culemborg, South Africa €32
Pinot Grigio, Antonio Rubini, Italy €8 €33
Picpoul de Pinet,
 Henry Richemer, France Languedoc €39
Riesling, By The Glass,
 Mosel, Germany €42

ALL ABOUT THE SAUVIGNON BLANC Refreshingly Badass & Cheeky

Santa Ana, Mendoza, Argentina €33
Mailing May, Post House,
 Stellenbosch, South Africa €35
Domaine de Montmarin, €9 €36
 Cotes du Thonge, France
Decibel, €13.5 €54
 Hawke's Bay, New Zealand
Sancerre, Joseph Mellot,
Domaine de Bellecours, Loire, France €65

FROM OFF THE BEATEN TRACK

Ciello Bianco, Catarratto IGT, Sicily €11 €42
 Amazingly fragrant, fresh and vibrant,
 hints of peach and lemon zest
La Sapata, Aligote, Romania €12 €47
 Organically grown, gentle press, lively
 and fresh Bourgogne grapes
Trebbiano Bio, Organic, Abruzzo, Italy €48
 Subtle floral and mineral notes. Certified Organic

ROSÉ

Hecht & Bannier, €12 €48
 Provence Rosé, France - Soft, pale and delicate
 this stunning rosé teems with flavours of Summer fruits
V.I.R-Very Important Rose by OTT €66
 The taste is full, amplified by citrus zest and sweet spices

RED

GLASS BOTTLE

HOUSE RECOMMENDED RED:

Chianti Castiglioni, DOCG, €11 €44
Frescobaldi, Tuscany, Italy
 Sangiovese & Merlot grapes. Specially selected by Glen Byrne on his recent Tuscan wine trip. Lively, soft and enveloping, fruity with hints of cherry and blackcurrant

FOOD FRIENDLY REDS

Drink up, eat your dinner, then order another bottle!

Tempranillo, 1605, Spain €35
Little Rascal Shiraz, Australia €9 €36
Kaleu, Malbec, Argentina €9 €36
Montipulciano D'Abruzzo, Castellani, Italy €40

A FRENCH AFFAIR

Somewhat shy at first, but well worth getting to know

Côtes du Rhone, Le Pas de la Beaume €35
Merlot, Le Chapeau Noir, Pays d'Oc €8 €35
'Jean' Gamay Noir, Beaujolais €38
St Emilion, Chateau Lagrange €47
Fleurie, Bouchard Aine et Fils, Beaujolais €48
Pinot Noir, Lodez, Languedoc €12.5 €50

FROM OFF THE BEATEN TRACK

Solandia D'Avola, Organic, Sicily DOP €40
 Rich, intense and deep, fruit driven and jammy
Korenika & Moškon 'Festival', €12 €45
Pinot Noir & Cabernet Sauvignon, Slovenia.
 With a name like festival this natural wine is meant to party
Volubilia Rouge, Morocco €12.5 €50

