



Wild Atlantic Lodge

BALLYVAUGHAN | CO. CLARE

Evening Menu

To Begin

<i>Lodge Soup of the Day</i>	5.70
Served with Homemade brown soda bread. 1 2 3 8	
<i>Goats Cheese Salad</i>	9.95
Served with Homemade brown soda bread 1,3,10,13.	
<i>Italian Style Bruschetta</i>	8.95
Tomato with garlic, Basil, and olive oil .2 3 6	
<i>Hot & Spicy Chicken Wings</i>	8.95
Served with crisp salad BBQ and sweet chili dips. 3 11	
<i>King Prawns with Ginger and Garlic</i>	11.95
served on bed of mixed leaves, house dressing 10 11.	
<i>Smoked Salmon Salad</i>	11.95
Served with Mixed Leaves, capers and Marie Rose sauce 1 2 3 11	

Main Event

<i>Prime Sirloin Steak</i>	26.00
Served with sauteed mushrooms onions and homemade onion rings and a choice of Mash, veg, salad, fries, garlic butter, peppercorn sauce. 1 9 13	

Lodge Burger. 16.50

Served with crispy bacon and cheddar cheese. Tomato relish and fries 2 3 8 9 13

Supreme of Chicken 17.95

Wrapped in Bacon Mashed potatoes and seasonal veg mushroom sauce . 1 2 9 13

Wild Atlantic Fish and Chips 16.50

Beer battered fillet of cod, Homemade tartar sauce, mushy peas French fries 2,3,10.

Wild Atlantic Scampi 18.95

Served with fries, salad and tartare sauce. 2 3 11 13

Pan Roasted Salmon Fillet

21.00

Served on a bed of mash with stir fried vegetables. Creamy sweet chilli sauce 1 2 10 13

Traditional Chicken Curry 15.95

Served with steamed rice

Deserts

Mixed Berry Crumble 6.00

Served with cream or ice cream 1 2 3.

Chocolate Fondant 7.00

Served with cream or ice cream. 1 2 3 6

Cheesecake of the day 6.00

Served with cream or ice cream. 1 2 3

Fruit Pavlova Roulade

6.00

Served with cream or ice cream. 1 2 3

Ice Cream Selection 1 5.00

Allergens 1 Dairy 2 Eggs 3 Gluten 4 Soya 5 Sesame 6 Nuts 7 Lupine 8 Celery 9 Mustard 10 Fish 11 Crustacean 12 Mollusc 13 Sulphites



www.thewildatlanticlodge.com



