



STARTERS

€

Chicken & Mushroom Vol au Vents

10.95

Warm vol au vent cases with creamy chicken and mushroom filling. (1,5,6,7,12)

Seafood Chowder

8.50

Fresh seafood, roasted vegetables & finished with Pernod cream, served with homemade Guinness brown bread. (1,2,3,7,9,14)

Duck Spring Rolls

9.50

Shredded duck & wok fried vegetables wrapped in golden filo pastry, served with dressed leaves, sweet chilli dip. (1,2,4,6,7,11)

Sautéed King Prawns

12.50

Fresh king prawns, local herbs & chilli, garlic bread. (1,2,12)

Chef's Soup

6.00

Please ask your server for today's soup, served with Guinness brown bread. (1,7,9)

Crispy Brie Wedges

9.50

Seasonal leaves, pear, warm berry dressing. (1,3,8,12,13)

Goats Cheese Pastry

11.50

St. Tola's goats' cheese on a bed of fresh fig jam, puff pastry, Fig, fennel & orange salad. (1,7,10)

ALL OUR BEEF IS 100% IRISH.

Lydon's Lodge Suppliers-

Costello & McDermott, James Molloy Butchers, Jennings Meats, Burkes Fruit & Vegetables, Mary's Fish, Neale Fresh Foods, Pallas Foods, Cross Distribution, BWG Wholesalers, Arrabawn Dairies, Lydon's Lodge Herb Garden.

PLEASE NOTE WE DO NOT SPLIT BILLS, ONE RECEIPT ISSUED PER TABLE. THANK YOU.

MAIN COURSES

€

Spicy Chicken Curry

17.50

Chicken and stir fry vegetables in a spicy cream curry sauce, served with Rice, mango chutney and Naan Bread. (1,7,9,12)

Fish N'Chips

18.50

Tartare sauce & mix leaves salad. (1,3,10,12)

Chicken & Mushroom Vol au Vents

17.95

Warm vol au vent cases with creamy chicken and mushroom filling.
(1,5,6,7,12)

Sirloin Steak 280g - (add prawns €5.00)

29.95

Sauteed onions, button mushrooms, onion ring & a side of fries.

Pink Peppercorn Sauce or Garlic Butter. (1,2,7)

Seafood Pasta

23.00

Fresh mussels, prawns, hake & pasta served in a creamy sauce.
(1,2,3,4,6,7,9,12)

Duck Spring Rolls

16.50

Shredded duck & wok fried vegetables wrapped in golden filo pastry, served with dressed leaves, sweet chilli dip. (1,2,4,6,7,11)

Catch of the Day

Price on request

Pan fried, served with creamed potatoes, seasonal vegetables, fish velouté
(3,7,12)

Infused Supreme of Chicken

21.00

Oven baked chicken infused with honey, garlic, chilli and lime marinade served with seasonal vegetables, creamed potatoes & jus. (7,12)

MAIN COURSES

€

Sautéed King Prawns

21.50

Fresh king prawns, local herbs & chilli, garlic bread. (1,2,12)

Lydon's Homemade Beef Burger

15.90

BBQ sauce, butter head lettuce, tomato, homemade pickled cucumber, onion,

Served in a warm bun with an onion ring & side of fries. (1,4,11)

Add - Smoked bacon (12) **€ 1.00**, Cashel blue (7) **€1.00**, Irish Cheddar Cheese (7) **€1.00**

Goats Cheese Pastry

19.95

St. Tola's goats' cheese on a bed of fresh fig jam, puff pastry, Fig, fennel & orange salad. (1,7,10)

Vegetarian / Vegan / Gluten Free

17.00

Quinoa served with seasonal vegetables & sweet potato falafel

Crispy Brie Wedges

15.50

Seasonal leaves, pear, warm berry dressing. (1,3,8,12,13)

SIDE ORDERS

€

Chips (1) 4.00

Seasonal Vegetables 4.00

Mashed Potato (7) 3.00

Homemade Brown Bread (1,4,7) 3.00

Focaccia Bread 3.00

Side Salad 4.00

PLEASE NOTE WE DO NOT SPLIT BILLS, ONE RECEIPT ISSUED PER TABLE. THANK YOU.

SANDWICHES (served from 12.30pm – 4.30pm)

€

Club Sandwich – *served on white sliced bread* **12.50**

Smoked bacon, lettuce, tomato, chicken & mayonnaise (1,4,10)

Cajun Chicken Ciabatta **12.50**

Cajun chicken, cheddar cheese, red onion, chilli mayonnaise (1,4,7)

Ham & Brie Melt - **12.50**

Ham, brie, red onion, cranberry relish, mayonnaise, ciabatta bread.
(1,7,8,9,12)

The Traditional Toastie – *served on sliced white bread* **9.50**

Baked ham, cheddar cheese, plum tomatoes & red onion, mayonnaise
(1,4,7)

Vegetarian Ciabatta **12.50**

Hummus, plum tomatoes, Tofu, basil dressing (1,7,12)

ALL OF THE ABOVE ARE SERVED WITH FRIES.

GLUTEN FREE BREAD AVAILABLE ON REQUEST.

SIDE ORDERS

€

Chips (1) 4.00

Seasonal Vegetables 4.00

Mashed Potato (7) 3.00

Homemade Brown Bread (1,4,7) 3.00

Focaccia Bread 3.00

Side Salad 4.00

PLEASE NOTE WE DO NOT SPLIT BILLS, ONE RECEIPT ISSUED PER TABLE. THANK YOU.

DESSERTS

€6.95

Golden Apple Dream

Lydon's homemade Apple Pie, cooked fresh Bramley apples in a pie crust, served with ice cream and cream. (1,4,7)

Chocolate Addiction

A rich, fudgy, warm Chocolate Brownie, served with ice cream and chocolate sauce. (1,4,6,7)

Ice Cream Sundae

A selection of ice cream served with crushed cookies, chocolate sauce, wafer biscuit and toppings. (1,4,6,7)

The Restaurant @ Lydon's Lodge Cheese Slate (for 1)

12.50

Three Irish cheeses from small farms all over Ireland - Gubeen Cheese, Blue Cheese, Goats Cheese, grapes to give a nice natural sweetness and crunch, selection of crackers, garlic bread & Lydon's Lodge Relish. (1,7,11))



SELECTION OF COCKTAILS – please ask your server for cocktails available.

Hot Beverages

€

Cappuccino	3.00
Espresso	3.00
Cup of Tea	2.00
Pot of Tea	4.00
Cup of Coffee	3.00
Latte	3.00
Herbal Teas	3.00
<i>Chamomile, peppermint, super fruit, earl grey, Lemon & ginger, green tea.</i>	
Irish Coffee	7.00
Brandy Coffee	7.50

PLEASE NOTE WE DO NOT SPLIT BILLS, ONE RECEIPT ISSUED PER TABLE. THANK YOU.