



STARTERS

Sautéed King Prawns

Starter 13.50/Main 24.50

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

Duck Salad

Starter 11.95/ Main 19.95

Shredded roast duck, fresh leaves, toasted brioche, caramel and orange drizzle.
(1,4,6,7)

Seafood Chowder

8.50

Fresh seafood, roasted vegetables & finished with Pernod cream, served with
homemade Guinness brown bread. (1,2,3,7,9,12,14)

Salmon Gravadlax

13.95

Salmon cured in gin, brandy, brown sugar, juniper berries, lemon juice, wasabi
aioli. (3,12)

Goats Cheese Pastry

Starter 12.50/ Main 23.00

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

Sharing Tapas

22.50

Smoked salmon, crabmeat with pickled vegetables, sautéed prawns, focaccia bread,
Gubbeen cheese, presunto, black olives, fresh leaves. (1,2,3,6,7,12)

Sautéed Scallops

Starter 15.50/ Main 28.50

Sweet potato fondant, fish velouté, seaweed. (2,3,7,9,12)

Chef's Soup

7.00

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

MAIN COURSES

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Fish N'Chips

18.50

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

Scallop Risotto

28.95

Creamy classic risotto, peas, scallops, prawns & parmesan (2,3,7,9,12)

Catch of the Day

Price on Request

Oven baked fresh fish of the day, served with baby potatoes, bacon, cherry tomatoes, green beans, clams & Mediterranean sauce (2,3,12)

Sirloin Steak 280g - (add prawns €5.00)

29.95

Slow cooked onions, portobello mushroom, onion ring & a side of fries.
Pink Peppercorn Sauce or Garlic Butter. (1,6,7,12)

Marinated Supreme of Chicken

23.00

Fondant potato, seasonal vegetables, chorizo, port wine jus. (1,7,9,12)

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. (1,4,7,11)

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

Tortelli Pasta

28.00

Tortelli pasta stuffed with crabmeat & lobster mix, served in tomato cream sauce,
dressed with sauteed prawns. (1,2,3,7,12)

Vegetarian / Vegan

19.50

Fregola grain, served with seasonal vegetables, tomato jus with Tofu **or** Falafel

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

Lydon's Lodge Suppliers-

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

SIDE ORDERS**€**

Chips (1)	4.00
Seasonal Vegetables	4.00
Mashed Potato (7)	3.00
Homemade Brown Bread (1,7)	3.00
Focaccia Bread (1)	3.00
Side Salad (10)	4.00

SANDWICHES (served from 12.30pm – 4.30pm)**€****Club Sandwich – *served on white sliced toasted bread* 12.50**

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

Chicken Ciabatta 12.50

Marinated chicken breast, pickled cucumber, tomato, red onion, fresh leaves, herb aioli. (1,4,7)

BLT - *served on white sliced toasted bread* 12.50

Bacon, lettuce, tomato & mayonnaise (1,4,10)

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

Red onion, basil pesto, seasonal tomatoes, tofu, veggie mayo (1,7,12)

ALL OF THE ABOVE ARE SERVED WITH FRIES.
GLUTEN FREE BREAD AVAILABLE ON REQUEST.

DESSERTS

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Golden Apple Dream

6.95

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

Chocolate Addiction

6.95

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

Ice Cream Sundae

6.95

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. (1,7,10,11)



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

Hot Beverages

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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,</i>	
<i>Lemon & ginger, green tea.</i>	
Irish Coffee	6.50
Brandy Coffee	7.00

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