

# L'ESCALE MENU

## STARTERS

<b>HEARTY HOMEMADE SOUP OF THE DAY</b> <sup>2, 9, 11A, 12</sup>	6.95
HOMEMADE MULTI-SEED BROWN BREAD & IRISH BUTTER	
<b>WILD ATLANTIC WAY SEAFOOD CHOWDER</b> <sup>2, 4, 5, 11A, 12</sup>	7.95
HOMEMADE MULTI-SEED BROWN BREAD & IRISH BUTTER	
<b>MILLHOUSE FARM ORGANIC SALAD</b> <sup>13</sup>	8.95
ORGANIC LEAVES TOSSED IN HOUSE DRESSING, CANDIED BEETROOT, ONION SHAVINGS & SWEET SEASONAL CHERRY TOMATOES	
ADD CRISPY GALWAY GOATS CHEESE <sup>1, 2, 11A</sup>	3.00
ADD HOMEMADE FALAFEL & HUMMUS <sup>1, 7, 11A</sup> <b>V</b>	4.00
<b>GRIDDLED GARLIC &amp; CHILLI PRAWNS</b> <sup>2, 3, 11A</sup>	10.95
ROAST GARLIC & CHILLI BUTTER, ROCKET SALAD & TOASTED SOURDOUGH	
<b>*€3.00 SUPPLEMENT</b>	
<b>CLASSIC CAESAR SALAD</b> <sup>1, 2, 5, 11A</sup>	9.95
CHICKEN, CRISP COS LETTUCE, BACON, PARMESAN & CRISPY TORTILLA CHIPS	
<b>TIAN OF CRAB AND AVOCADO</b> <sup>3, 9, 12, 13</sup>	10.95
RAINBOW TOMATO, FRISEE, LEMON DRESSING	
<b>ARTISAN BREADS</b> <sup>2, 9, 10, 11</sup>	8.95
YEW POINT WILD GARLIC PESTO, HUMMUS, CHILLI JAM	
<b>STARTER SPECIAL OF THE DAY</b>	8.95
PLEASE ASK YOUR SERVER	

## MAIN COURSES

<b>DRY AGED 10oz STRIPLOIN STEAK</b> <sup>2, 11A</sup>	27.95
GRILLED PLUM TOMATO, CRISPY SMOKED ONIONS, CHUNKY FRIES, PEPPERCORN SAUCE OR GARLIC BUTTER	
<b>*€6.00 SUPPLEMENT</b>	
<b>THE BAY POT ROAST SUPREME OF CHICKEN</b> <sup>2, 9</sup>	18.95
GRILLED SUMMER VEGETABLES & SOFT HERBS, ROAST SHALLOT PUREE, PISTOU DRESSING	
<b>SPICED FILLET OF IRISH SALMON</b> <sup>2, 5, 11A</sup>	20.95
BABY SPINACH, CRISPY VEGETABLE SAMOSA & LEMON BUTTER	
<b>CONFIT RUMP OF IRISH LAMB</b> <sup>9, 11</sup>	22.95
WARM MEDITERRANEAN COUS COUS, HARISSA GREEN BEANS & TOMATO JUS	
<b>SILVER HILL HALF ROAST DUCK</b> <sup>8, 9</sup>	25.95
HONEY SOYA GLAZE, PAK CHOI, PLUM SAUCE	
<b>GRILLED ATLANTIC SCALLOPS</b> <sup>2, 4, 11A</sup>	25.95
ORGANIC BLACK PUDDING WITH CAULIFLOWER & GOLDEN RAISIN CRUMB	
<b>*€5.00 SUPPLEMENT</b>	
<b>MAINS SPECIAL OF THE DAY</b>	22.95
PLEASE ASK YOUR SERVER	

## SIDES

<b>HOUSE CHUNKY FRIES</b> <sup>1, 2, 11A</sup>	3.95
<b>FRESH MARKET VEGETABLES &amp; POTATOES</b> <sup>2</sup>	4.95
<b>TOSSED ORGANIC LEAF SIDE SALAD</b> <sup>13</sup>	3.95
<b>CHUNKY TRUFFLE &amp; PARMESAN FRIES</b> <sup>1, 2, 11A</sup>	4.95

## DESSERTS

<b>RHUBARB &amp; VANILLA CHEESECAKE</b> <sup>1, 2, 9, 11A</sup>	7.95
CONFIT RHUBARB & GINGER ICE CREAM	
<b>WARM OREO &amp; FUDGE BROWNIE</b> <sup>1, 2, 11A</sup>	7.95
SALTED CARAMEL ICE CREAM & TOFFEE POPCORN	
<b>RASPBERRY CRÈME BRÛLÉE</b> <sup>1, 2, 10A, 11A</sup>	7.95
SHORT BREAD BISCUITS	
<b>BAKED CARAMELISED APPLE &amp; MIXED BERRY CRUMBLE</b> <sup>1, 2, 9, 11A</sup>	7.95
VANILLA ANGLAISE	
<b>DESSERT SPECIAL OF THE DAY</b>	7.95
PLEASE ASK YOUR SERVER	

## WE SPECIALISE IN...

- LOCAL CRAFT BEERS
- HOUSE FAVOURITE COCKTAILS
- CAREFULLY SELECTED WINES

We cannot guarantee completely allergen free meals due to possible traces of allergens in the working environment and supplied ingredients. Please advise our staff if you have an intolerance or an allergy to a specific type of ingredient.

### ALLERGENS :

- Egg
- Milk
- Shell Fish
- Molluscs
- Fish
- Peanut
- Sesame
- Soy
- Sulphur Dioxide
- Nuts: 10A. Almond, 10B. Hazelnut, 10C. Walnut, 10D. Cashew, 10E. Pecan, 10F. Brazil, 10G. Pistachio, 10H. Macadamia, 11. Cereals (Containing Gluten): 11A. Wheat, 11B. Rye, 11C. Barley, 11D. Oats, 11E. spelt, 11F. Kamut, 12. Celery, 13. Mustard, 14. Lupin

**V** Vegan, **V** Vegetarian, **C** Coeliac

**\*Supplement applies to hotel guest dinner packages only**

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**HODSON**  
BAY HOTEL



# HODSON BAY HOTEL

Our Executive Head Chef and Kitchen team are passionate about creating simple, flavoursome dishes using quality ingredients.

Every opportunity is taken to source ingredients, with the area boasting a huge a variety of wonderful suppliers.

We want to create a memorable dining experience for you through excellent food, wonderful service and a great atmosphere.

Enjoy!

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