

Sample A'la Carte Menu



Green & Black Olives €5.75 Cracked black pepper, Garlic & Lemon
Lustau Manzanilla Sherry €6 gls
La Ina Fino Sherry €4 gls

Soup

French Onion Soup (1,2,7) €6
Croutons and Grilled Cheese

Cream Soup of the Day (7) €5.20

Seafood Chowder (1,3,5,7,8) €7

All Served With homemade brown bread

Bar Bites Since 1979

Golden Fried Mushrooms (2,4,7,9) €8.50

Southern Fried Chicken (2,4,7,9,13) €15
Fries, Coleslaw, Cajun Sauce
Wine suggestion: 336. Monterri Gordello €26

Crisp Coated Bacon Ribs (2,4,7) €9
Beer Suggestion: O'Hara's Pale Ale €6.30 btl

Traditional Lasagne al Forno (1,2,4,7) €15
Fries, Salad & Garlic Bread
Wine suggestion: 352. Unico Monepulciano D'Abruzzo €24

Todays Specials from 6pm

Scallop & Crab Bisque €12 starter

Seafood Fishcake €11

Tempura Tiger Prawn, Hollandaise Sauce

Mixed Seafood Thai Red Curry €24

Monkfish, Wild Atlantic Prawns & Mussels, Cooked in a Thai Red Curry Sauce
Served with Steamed Basmati Rice

Chargrilled Chicken Supreme €20

Asparagus, Champ Potato, White Wine Mushroom Sauce

First Courses

Salad of Fresh Duncannon Crab (3, 4) €12.50
Fennel & Chilli

Barbeque Chicken Wings (2,9,14) €9
Beer Suggestion O'Hara's IPA €5 pint

Classic Caesar Salad with Scampi (2,3,5,7) €10.50
Crisp Romaine Leaves, Garlic Crouton, Parmesan Shavings & Scampi

Crisp Wrap of Duck Spring Roll (2,4,12,13) €9
Pickled cucumber & Hoisin Sauce

Duncannon Smokehouse Salmon (5,9,14) €11.50
Dill Potato & Lemon
Wine Suggestion 308 Weinrieder Gruner Veltliner Klassik €29

Brie Fritters (2,4,7,14) €9.50
Lord Bagenal Chutney
Beer Suggestion O'Hara's Irish Red Ale €6.30 btl

Fried Squid (2,4,5,7,13) €10
Tabasco Aioli

Chicken Liver Parfait (2,4,7,14) €10.50
Port Jelly & Toasted Brioche

Meat

Slow Cooked Rump of Lamb (1,10) €21

Chickpeas, Tomato & Basil

Wine suggestion

366 Casa Rojo Maquinon 2015 €39/ See page 19

Pan Roast 8oz Irish Hereford Fillet (4,7) €29.50

Fine Beans, Gratin Potatoes & Bearnaise Sauce

Wine Suggestion

Puro Malbec €34 / see page 25

Roast Silverhill Duck(2,5,12,13) €20

Stir Fry Vegetables, Basmati Rice

Wine Suggestion

Wagner Stempel Spatburgunder @ €36

8oz Prime Irish Hereford Sirloin (2,7) €23.50

Watercress, French Fries

Peppercorn Sauce / Garlic Butter

Wine Suggestion

McPherson Shiraz Mourvedre €30 / €7.50 per glass

Grilled Homemade Steak Burger

(1,2,7,9) **€15**

Fries, on a Toasted Bun, with Bacon & Cheddar

Wine Suggestion

Alexander vs the Ham Factory Crianza 2013 @ €40 See pg 14 of winelist

Sweet Potato, Chickpea & Spinach Curry (V) (2,4,7,10) €15

Served with Basmati Rice

Wine Suggestion 336. Monterri Gordello €26

Lord Bagenal Chicken Curry (1,7,10,14) €15

Steamed Rice & Poppadum

Wine Suggestion 336. Monterri Gordello €26



Fish

We source our fish from Kai Ronan at Duncannon Fish Company & Atlantis Seafood in Kilmore quay, Co. Wexford. As we have deliveries 6 days a week we don't over stock our fish, so we may occasionally run out.

Catch of the day in Beer Batter(2,4,5,8) €16.50
Homemade Tartar Sauce & Fries

Wine suggestion

L'Herre Chardonnay €26 See page 14 of Wine List

Poached Salmon (1,3,5,7) €19.50

Thai Green Curry, Tiger Prawn Brochette, Basmati Rice

Side Orders

Side Salad €4

Coleslaw €4

Mushrooms €4

Green Vegetables €3.50

Onion Rings €4

Potato Chips €4

Champ Potato €4.50

Desserts €6.25

Pear & Almond Tart with Custard (4,7,10)

Chocolate & Hazelnut Meringue (4,7,10)

Raspberry & Chocolate Truffle Gateaux(2,4,7)

Coconut Roulade (4, 7)

Bread & Butter Pudding (2, 4,7,14)

Banoffee Pie (7,4,13, 2)

Mixed Berry Terrine

Traditional Sherry Trifle Chantilly (2,4,7,10,13)

Baked Raspberry Cheesecake (2, 4,7)

Strawberry Meringue Roulade (4, 7)

Death by Chocolate (2,4,7,13,14)

Warm Apple Tart (2,4,14)

Lemon Meringue Pie (2,4,6, 7,10,14)

Sticky Toffee Pudding (2,7)

Cheesecake of the Day (2,7)

Carlow Farmers Market Cheese Board €9.50

Mt Leinster Cheddar, Carlow Sheeps Cheese, Carlow Goats Cheese, Bellingham Blue, served with seasonal fruit & crackers

Allergens

- | | |
|-------------------------------|-------------------|
| (1) Celery | (8) Molluscs |
| (2) Cereals Containing Gluten | (9) Mustard |
| (3) Crustaceans | (10) Nuts |
| (4) Eggs | (11) Peanuts |
| (5) Fish | (12) Sesame Seeds |
| (6) Lupin | (13) Soya |
| (7) Dairy | (14) Sulphites |

All Beef & Chicken used is of Irish Origin from, Manor Farm, Dawn Meats, Pallas Foods & Ballon Meats.

We are unable to divide bills for parties of 6 or more

We produce our food in a kitchen (area) where allergens are handled and while we try to keep things separate we cannot guarantee that any item is allergen free.

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