



*Sunday 02<sup>th</sup> November 2025*

Cream of Vegetable Soup (7)

Golden Fried Dressed Mushrooms

Garlic Mayonnaise, Seasonal Leaves, Balsamic dressing (2,4,7,9)

Caesar Dressed Cos Leaves with Cajun Chicken

Garlic Croutons & Parmesan Shavings (2,5,7,9)

Crisp Wrap of Duck Spring Roll

Pickled Cucumber & Hoisin Sauce (2,4,7,12,13)

Duncannon Smokehouse Salmon

Potato & Lemon (5,9,14)

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Roast Sirloin of Irish Beef

Champ Potato, Wild Mushrooms & Roasting Gravy(2,7)(GF available)

Oven Baked Cajun Spiced Salmon

Jalapeno Salsa(5,9)

Catch of the Day

In Beer Batter, Homemade Tartar Sauce & Fries(2,4,5)

Roast Stuffed Turkey & Ham

Cranberry Sauce (7,14)

Thai Green Vegetable Curry

Jasmine Rice(V)(14)

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Strawberry Meringue Roulade (4,7,10)

Warm Chocolate Brownie, Ice Cream (2,4,7)

Baked Raspberry & White Chocolate Cheesecake(2,4,7)

Warm Apple Tart & Custard(2,4,14)

Mixed Red Berry Terrine(7)

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Tea/ Americano

€40

#### Children's Menu

Small Soup / Garlic Bread

Half Portion of Main Course / Sausages & Chips / Chicken Goujons & Chips

Jelly & Ice Cream / Profiteroles with Chocolate Sauce

€21

Since opening The Lord Bagenal in 1979,

**ALL tips have been and are collected by Staff & divided by the Staff at the end of each shift**

#### Allergens

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

Beef served in the Lord Bagenal Inn is Irish / Chicken is Irish supplied by Manor farm

Fish supplied by the Ronan family of Duncannon Fish Co. / Atlantis fish Co. Kilmore Quay Wexford

Dairy; The Village Dairy, Avonmore 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.

