

Sample A La Carte Menu @ The LordBagenal Inn

Soup

- French Onion Soup** (1, 2, 7) €6
Croutons and Grilled Cheese
- Cream Soup of the Day** (7) €5
- Seafood Chowder** (1,3,5,7,8) €7
All Served With homemade brown bread

First Courses

- Salad of Fresh Duncannon Crab**
(3,4) €13
Fennel & Chilli
Wine Suggestion 355. Alois Lageder Chardonnay €35
- 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) €12
Dill, Potato & Lemon
Wine Suggestion 355. L'Herre Rose Reserva €26 / €6.50 glass
- Brie Fritters** (2,4,7,14) €9.50
Lord Bagenal Chutney
Wine Suggestion 312 Bender Paulesen Riesling €35
- Fried Squid** (2,4,5,7,13) €10
Tabasco Aioli
Wine Suggestion 359. Ameztoi Txakoli di Getaria €32
- Chicken Liver Parfait** (2,4,7,14) €10.50
Port Jelly & Toasted Brioche

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) €17
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

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 |

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.

Today's Specials from 6pm

- Nacho Grande (starter)** €10
Angus Ground Beef, Jalapeno, Kidney Bean with Guacamole & Sour Cream
- Mixed Seafood Thai Style Red Curry** €24
Monkfish, Wild Atlantic Prawns & Mussels
In a Thai Style Red Curry Sauce, Served with Basmati Rice
- Pan Roast Fillet of Chicken Supreme** €20
Champ Potato, Asparagus Tail & White Wine Wild Mushroom Cream Sauce
- Kilkenny Veal Bolognese Bianco** €17
Linguine, Peccorino & Wild Mushrooms

Bar Bites Since 1979

- Golden Fried Mushrooms** (2,4,7,9) €9
- Crisp Coated Bacon Ribs** (2,4,7) €10
Beer Suggestion: O'Hara's Pale Ale €5.50 btl
- Southern Fried Chicken** (2,4,7,9,13) €16
Fries, Coleslaw, Cajun Sauce
- Traditional Lasagne al Forno** (1,2,4,7) €15
Fries, Salad & Garlic Bread

Sides

- Side Salad €4 (9) Onion Rings €4 (2)
Coleslaw €4 (4) Potato Chips €4 (14)
Champ Potato €4.50 (14,7) Mushrooms €4 (2)
Green Vegetables €4.50 (7)

Meat

- Slow Cooked Rump of Lamb** (1,10) €21
Chickpeas, Tomato & Basil, Champ Potato
Wine suggestion 478. Château Thabilk Shiraz 2015 €32 page 26
- 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 Bender Spatburgunder @ €36
- 8oz Prime Irish Hereford Sirloin** (2,7) €25
Tomato, Sauté Mushrooms, Fries
Peppercorn Sauce / Garlic Butter
Wine Suggestion McPherson Shiraz Mourvedre €30 / €7.50 per glass
- Grilled Homemade Steak Burger** (1,2,7,9) €16
On a Toasted Bun, with Bacon & Cheddar, Fries
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
Basmati Rice
Wine Suggestion 336. Monterri Godello €26
- Lord Bagenal Chicken Curry** (1,7,10,14) €16
Steamed Rice & Poppadum
Wine Suggestion: 343. De Martino Chardonnay €30 / €7.50 glass

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

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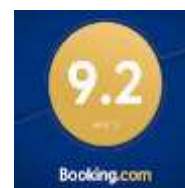


Gin of the Month

Micil Irish Gin & Schweppes Tonic €8

Desserts €7

- Pear & Almond Tart with Custard (2,4,7,10)
- 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 (2,7,4,13)
- 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 (2,4,7)
- 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 Quince & Crackers
- Wine** 486. Torres Nectar Riesling €26 / €6 glass



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