

COCKTAILS

FRENCH MARTINI 9.95
A delicious classic made combining vanilla flavoured vodka, pineapple juice and Chambord

CLASSIC MOJITO 9.95
This popular favourite is made using white rum, fresh lime, mint and topped with soda

PEACH BELLINI 9.95
If you're a fan of fruity cocktails, this is the one for you! Peach is combined with prosecco to make this cocktail suitable for any occasion!

AMARETTO SOUR 9.95
Disaronno Amaretto is combined with sugar and lemon to make this delicious cocktail

OLD FASHIONED 9.95
The Old Fashioned is made by combining whiskey, sugar, bitters a splash of water topped with cubed ice & garnish

APPLE BRAMBLE 9.95
The Apple Bramble is made by combining Gin, Apple Puree, Lemon Juice, Blackcurrant Liqueur and Topped with crushed Ice & Apple Slice

ELDERFLOWER COLLINS 9.95
This take of the classic Tom Collins is made with Gray Goose vodka, Elderflower water with cubed ice and garnish

BLOODY MARY 9.95
Our Bloody Mary is made by combining Vodka, tomato juice, Worcester sauce with a bit of a kick! Perfect for any time of the day.

COSMOPOLITAN 9.95
Smirnoff Vodka, Triple Sec, Cranberry Juice & Lemon Zest

SIGNATURE GINS

GIN MULE 10.50
Brockman's Gin, Ginger Beer, muddled lime finished with mint

VERY BERRY 10.50
Gordon's pink gin muddled with strawberries and finished with premium tonic

HENDRICKS 10.50
Hendrick's gin garnished with premium tonic, cucumber and black Pepper

BOMBAY SAPPHIRE 10.50
Bombay Sapphire muddled with chilli, lime wedges and finished with lemon tonic

GUNPOWDER 10.50
Gunpowder gin combined with grapefruit peel, fresh blackberries & aromatic tonic

DINGLE 10.50
Dingle gin, freshly sliced strawberries, fresh mint and finished with premium tonic



Book your family celebrations!

Call our Events team on **(091) 880242** to discuss and book your family Celebration Menu Options.



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LIR

BRASSERIE



- MENU -

LUNCH MENU

SOUP OF THE DAY

Guinness Bread & Salted Butter (1,2,9,12)

WEST COAST SEAFOOD CHOWDER

Guinness Bread & Salted Butter (1,2,3,4,5,9,12,14)

CHEFS ROAST OF THE DAY

Please ask your server for today's choice. Served with Market Fresh Vegetables & Potatoes

CRISPY BUTTERMILK CHICKEN

Smoked Bacon Crumb, Baby Leaves, Ranch Dressing, Poached Corrib Hens Egg (1,3,7,10)

Vegetarian Option Available €12.95

PAN-SEARED FILLET OF HAKE

Spring Greens, Cauliflower Puree, Sauté Potatoes & Pancetta (4,7)

PENNE ARABIATTA

Spicy Plum Tomato, Garlic, Fresh Basil, Black Olive Crumb, Freshly Grated Parmesan (1,7)

AVOCADO & FALAFEL SALAD

Feta, Roasted Beets, Pearl Cous Cous, Sun Blushed Tomatoes & Dressed Rocket (7,10)

Vegan Option Available

TIKKA HUMMUS FLAT BREAD

Crispy Chickpeas & Dressed Rocket (1,10,11)

Add Buttermilk Chicken €15.95

SIDES

CRAFT BEER BATTERED ONION RINGS (1, 2, 11A)

4.25

SESAME GREENS (7, 8)

4.25

CREAMY MASHED POTATO (2,9)

3.50

FRIES (9)

3.50

GARLIC & CHEESE FLAT BREAD (2, 11A)

3.95

Allergen Index: 1. Cereals Containing Gluten, 1a. Wheat 1b Oats 1c Barley 1d Rye, 2. Crustaceans, 3. Egg, 4. Fish, 5. Peanuts, 6. Soybean, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide/sulphites, 13. Lupin, 14. Molluscs. Although all due care is taken during meal preparation, Cross contamination risks are possible.

DESSERTS

STRAWBERRY ETON MESS

Crushed Meringue, Fresh Cream, Strawberry Coulis, White Chocolate Sauce

5.95

COCONUT PANNA COTTA

Passion Fruit Jelly and Summer Berries (1, 2, 10, 11A)

5.95

SELECTION OF ICE CREAMS

Wafer Basket, Butterscotch Sauce (1, 2, 11A)

5.95

KIDS

BAKED LASAGNE

Served with Crunchy Garlic & Mozzarella bread (1a, 3, 7)

8.50

GOLDEN FRIED CHICKEN GOUJONS

Served with Chips or Vegetables & Potatoes (1a, 3, 7, 12)

8.50

CHEFS ROAST OF THE DAY

Served with Vegetables, Potatoes & Gravy (7, 12)

8.50

BEEF BURGER

Served with Fries & Tomato Ketchup (1a, 3, 12)

8.50

CHEESE & TOMATO PIZZA

Oven Baked Thin Crust Pizza, Topped with a Rich Tomato Sauce & Mozzarella Cheese (1a, 7)

8.50

KIDS DESSERTS

COOKIE DOUGH

Honeycomb Ice Cream, Chocolate Sauce (1a, 3, 7)

3.50

WARM CHOCOLATE BROWNIE

Vanilla Ice Cream (1a, 3, 7, 8)

3.50

SELECTION OF ICE CREAMS

Wafer Basket, Butterscotch Sauce (1a, 3, 7, 8)

3.50

WHITE WINES

AUSTRALIAN

Muddy Boots, Unoaked Chardonnay, Australia, 14% Lime and juicy peach aromas, floral and mineral notes. Crisp in the mouth with a tart finish.

7.00 28.00

SPANISH

Auténtico Tempranillo, Bobal, D.O. Valencia, Spain 13% (Organic & Vegan) Rounded and well structured, this is an appealing wine in which the hints of red fruit stand out and persist on the palate.

8.00 35.00

FRENCH

Gran Verano Sauvignon Blanc, Chile Central Valley, 13.5% Prominent aromas of lime blend harmoniously with herbs and floral notes. In the mouth it is soft, citric and refreshing to the palate.

7.00 28.00

ITALIAN

Pinot Grigio/Garganega, San Giorgio, Verona, Italy ABV 12%

Made from a blend of two local grape varieties. This superb example offers clean spring - fresh pure green fruits and a lip-smacking dry mineral finish. Light in body with plenty of character.

8.00 32.00

RED WINES

ARGENTINIAN

Neustra Malbec, Medoza Argentina, 14% Dark fruit aromas and herbal flavours. Medium-bodied with soft, round tannins.

8.00 32.00

SICILIAN

Terre Forti IGT Terre Siciliane, Nero d'Avola, Sicily, Italy 13% (Organic & Vegan) Intense, rich and jammy, with ripe red fruits and blackberries.

8.00 35.00

SPANISH

Coviñas Tempranillo, Syrah, Cabernet, Utiel Requena, Spain 12.5% Fruity and very tasty, black chocolate notes on the palate. Great fruit and berry jam aromas with a touch of cacao.

7.00 29.00

CHILEAN

El Caminador Merlot, Central Valley, Chile ABV 12.5% A smooth easy - drinking Merlot with warm, soft, plummy fruit and a light smooth finish.

7.00 30.00

SPARKLING

ITALIAN

Prosecco Frizzante DOC Treviso, Corte delle Calli, Italian, ABV 10.5% Please note it's the same details and ABV for both Cork and Screwcap closures. Bright yellow straw colour with greenish hints and intense, fruity bouquet; fresh, harmonious palate.

9.00 39.00

ROSÉ

FRENCH

Principato Pinot Grigio Blush, Venezia 12.5% A Pinot Grigio, but Pink! Light Crisp and refreshing on the palate with berry fruit. Crisp and intense aroma with a harmonious fruity taste, beautiful notes of peach.

8.00 32.00

CHAMPAGNE

FRENCH

Champagne Bauchet 'Origine' NV, France Light yellow in colour. The nose is extremely fresh, pleasant with succulent aromas of citrus fruits, pear and hints of toasted bread. The bubbles are crispy, fine and persistent with an elegant refined taste.

105.00

Our Ethos as a company is to support Irish farmers and procure from local Irish Producers as a priority. Purchase with confidence knowing that our meats are farm to fork traceable and supporting local, regional and Irish food producers and jobs.

