



LOUGH REA
HOTEL & SPA



EVENING MENU

Soup of the Day (V) €6.00

Guinness Bread & Salted butter (GF Available)
(1a, 7, 9, 12)

West Coast Seafood Chowder €7.50

Guinness Bread & Salted Butter (1a, 2, 4, 7, 9, 12)

Creamy Garlic Mushrooms (V) €7.50

Tiger Bread, Parmesan & Crispy Onions (1a, 7, 12)

Hot Sauce or BBQ Chicken Wings €9.00

Homemade Blue Cheese Dip and Celery Sticks (1a, 1c,
3, 6, 7, 9, 12) Main Course €15.00

Chilli Prawn Salad €12.00

Mango, Chilli & Lime with Sriracha Mayo Dressing (2, 3)

Butternut Squash Salad (V) €8.50

Toasted Pecans, Goat's Cheese & Chive Dressing
(8, 10, 12)

Black Pudding Scotch Egg (V) €8.50

Smoked Black Pudding, Wholegrain Mustard Mayo &
Piccalilli, Shallots and Sage. Egg served Soft (1a, 3, 10,
12)

10oz Prime Irish Sirloin Steak €29.00

Served with Smoked Paprika Chips, Grilled Tomato &
Mushroom Ragout, Choice of Peppercorn Sauce or
Garlic Butter (6, 7, 12)

Chef's Roast of the Day €17.00

Please ask your Server. Potatoes and Seasonal Market
Vegetables (1, 3, 6, 7, 9, 12)

The "Slieve Aughty" Burger €17.00

8oz Gilligan's Angus Beef Burger. Relish,
Mature Dubliner Cheddar, Grilled Streaky
Bacon & Sriracha Mayo, Served in a Toasted
Brioche Bun with Fries, Salad (1a, 3, 7, 12)

Bangers & Mash €17.00

Grilled Jumbo Irish Pork & Leek Sausage, served with
Peas & Rich Onion Gravy (1a, 6, 7)

Veggie Burger (V) €14.00

Cauliflower & Quinoa Burger with Minted
Soy Yoghurt. Toasted Kaiser Bun with Fries
& Side Salad (1a)

Rigatoni Pasta €16.50

Spiced Pork & Beef Cream Sauce, Scallions, Parmesan,
served with a Garlic Ciabatta (1a, 3, 7, 9)

Penne Arabiatta (V) €15.00

Spicy Plum Tomato, Garlic Fresh Basil, Black Olive
Crumb, Freshly Grated Parmesan (1a, 3, 6, 7, 12)
Add Chicken €3.50

Chicken Curry €18.00

Fragrant Pilau Rice, Served with Naan Bread and
Poppadoms(1a, 7, 12)(Vegetarian Option Available)

Pulled Lamb Shepherd's Pie €20.50

Roasted Carrot & Parsnip and Dressed Salad (7, 9, 12)

Chef's Fish of the Day €17.50

Please ask your Server. Potatoes and Seasonal Market
Vegetables (4, 7, 12)

Beer Battered Fish & Chips €18.00

Dressed Baby Leaf Salad, Pea Puree and Chunky Tartar
Sauce (1, 4, 7)

Buttermilk Fried Chicken Burger €16.50

Edam Cheese, Baby Gem Lettuce, Red Onion &
Fermented Chilli Aioli. Side Salad & Fries (1a, 3, 7, 12)

Sides

Fries €3.50

Creamed Potatoes (7) €3.50

Garlic Cheese Ciabatta (1a, 7) €4.00

Beer Battered Onion Rings (1a) €3.75

Hazelnut Butter Broccoli (7, 8) €4.00

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.



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★★★★★

DESSERTS

Cheesecake of the Day	€7.00
Vanilla Ice Cream (1a, 7)	
Sticky Toffee Pudding	€7.00
Treacle Sauce, Honeycomb Ice Cream (1a, 3, 7, 12)	
Buttermilk & Elderflower Tart	€7.00
Raspberry Sorbet (1a, 3, 7, 12)	
Guinness Cake	€7.00
Whiskey Frosting & Yoghurt Sorbet (1a, 3, 7, 12)	
Chocolate Delice	€7.00
Peanut Butter Brittle & Vanilla Ice Cream (1a, 3, 7)	
Selection of Ice Creams	€7.00
Wafer Basket (1a, 3, 7)	

BARISTA & MORE

TEA	€2.95	HOT CHOCOLATE	€3.10
HERBAL TEA	€2.95	BAILEYS HOT CHOCOLATE	€7.50
LATTE	€3.50	BAILEYS COFFEE	€7.50
AMERICANO	€3.20	IRISH COFFEE	€7.50
CAPPUCCINO	€3.50	CALYPSO COFFEE	€7.50
FLAT WHITE	€3.50	HOT BRANDY	€5.95
ESPRESSO	€3.20	HOT WHISKEY	€5.50
DOUBLE ESPRESSO	€3.50	HOT PORT	€6.30

*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.*



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