

BREAKFAST *(09:00 - 11:00)*

LODGE BREAKFAST PLATTER 12.5 P.P.

A delicious breakfast platter with a selection of changing specialties, served for two people.

LUNCH *(11:00 - 16:00)*

Sandwiches

Served on white or wholegrain artisan bread

CARPACCIO 17

Thinly sliced Angus beef, Parmesan, mixed greens, truffle mayonnaise

SMOKED SALMON & CRAB 19

Smoked salmon, crab salad, avocado, cocktail mayonnaise

RIB-EYE 17

Roast beef, edamame, pickled red onion, sesame dressing

VITELLO TONNATO 17.5

Veal, fresh tuna, red onion, capers, tuna mayonnaise

CLUB SANDWICH CHICKEN 18

Smoked chicken, bacon, tomato, egg, cucumber, Caesar mayonnaise

LUNCH TRIO MEAT 18

Carpaccio sandwich, beef croquette sandwich, tomato soup

LUNCH TRIO FISH 20

Smoked salmon sandwich, shrimp croquette sandwich, tomato soup

LUNCH TRIO VEGETARIAN 17

Burrata sandwich, vegetable croquette sandwich, tomato soup

Salads

Also available as a main course

CAESAR SALAD 15

Romaine lettuce, bacon, egg, Parmesan, croutons, Caesar dressing

+ Crispy chicken + 7

+ Prawns + 8

NORTH SEA SALAD 24

Prawns, smoked salmon, crab salad, avocado, cocktail mayonnaise

DINNER *(16:00 - 20:30)*

Kick Off

BREAD & DIPS 7.5

Aioli, truffle mayonnaise

SPICY TUNA DIP 12

Fresh tuna, nori crisps

GYOZA 15

Yuzu miso cream, spring onion

Starters

SPANISH GARLIC PRAWNS 17

Garlic, red pepper, olive oil

CARPACCIO 17

Thinly sliced Angus beef, Parmesan, mixed greens, truffle mayonnaise

TUNA TARTARE 18

Avocado, fresh tuna, yuzu miso cream

KOREAN FRIED CHICKEN 16

Crispy chicken, gochujang, spring onion

VITELLO TONNATO 17.5

Veal, fresh tuna, red onion, capers, tuna mayonnaise

BURRATA 15.5

Coeur de Boeuf tomato, pistachio crumble, tomato cream



Scan the QR code for the allergen menu

Please always inform us of any dietary requirements and allergies.

CHEF'S EXPERIENCE
(minimum 2 persons)

..... 34

A selection of delicious changing
starters to share

All Day Side Items

FRENCH FRIES 6

TRUFFLE PARMESAN FRIES 9

SIDE SALAD 6.5

SEASONAL VEGETABLES 7

Fish Main Courses

MISO SALMON 28

Fennel and sesame salad,
potato mousseline, lemon

CATCH OF THE DAY *Market Price*

Chef's daily fish special

Vegetarian Main Course

PASTA TARTUFO 24

Mushroom ravioli, Parmesan, arugula,
truffle cream sauce

Meat Main Courses

STEAK & FRIES 25

Bavette steak, fries, side salad,
pepper sauce

SHORT RIB 28

Potato mousseline, seasonal vegetables,
roasted umami jus

Lodge Classics

Available all day

THE LODGE "SMASH" BURGER 24

Bacon, Cheddar, tomato, onion chutney,
homemade BBQ sauce, fries

GRILLED SPARE RIBS 26

Fresh salad, spring onion, sesame, fries

CHICKEN SATAY 25

Gado Gado salad, crispy fried onions,
satay sauce, fries

DESSERTS

APPLE GYOZAS 14

Cinnamon ice cream, caramel sauce

STRAWBERRIES ROMANOFF 15

Vanilla ice cream, Romanoff sauce,
meringue

DAME BLANCHE - NEW STYLE 14

Vanilla ice cream, Oreo crumble,
brownie, chocolate sauce

LODGE FRIANDISES 6 P.P.

A selection of sweet treats served
with coffee, including bonbons,
macarons and fudge.

Tip:

Be sure to have a look at our
delicious pastry display!

LIQUID (*Because why not?*)
DESSERTS

PORNSTAR MARTINI 14

Passion fruit, Passoa, vodka

ESPRESSO MARTINI 14

Tia Maria, vodka

SPECIAL COFFEES FROM 9

Choice of Irish, French, Italian, or Spanish