
L'Escale

We serve quality food from quality ingredients sourced locally and our innovative cuisine is based around the finest and freshest ingredients, presented with imagination and flair. Our fantastic new menu is complemented by carefully selected wines from our extensive wine list to enjoy with your meal by our Award-Winning European Sommelier.

A sparkling start 8.00

Top family Valdo-Prosecco Valdobbiadene by a glass.
Perfect to sip and saver whilst you peruse our menu.

3 Course €45.00

2 Course €36.00

Main Course €27.00

Starters

Duck Liver Parfait ^(1,2,9,11A)

Charred Fig, Apricot Puree, Brioche Navette, Truffle Butter

Duo of Beetroot Cured Irish Salmon & Smoked Irish Salmon ⁽⁵⁾

Pickled Jerusalem Artichoke, Irish Trout Caviar, Pickled Cucumber & Puffed Salmon Skin

Braised Pork Cheek ^(9,12)

Baby Apple, Pickled Shallot, Thyme Sweet Potato Puree, Cider Mill Irish Cider Jus

Butternut Squash Soup ⁽²⁾

Thyme Crème Fraiche Espuma, Roast Pumpkin Seeds

Confit Chicken Leg Terrine ^(9,12)

Wild Mushrooms, Baby Rucola Salad, Roast Red Pepper Gel

Vegan & Vegetarian Menus available on request

Please ask your server

FOLLOW US ON SOCIAL

@hodsonbayhotel #hodsonbayhotel



ALLERGENS: (1) Egg (2) Milk (3) Shellfish (4) Molluscs (5) Fish (6) Peanut (7) Sesame (8) Soy (9) Sulphur Dioxide (10) Nuts: 10A Almond, 10B Hazelnut, 10C Walnut, 10D Cashew, 10E Pecan, 10F Brazil, 10G Pistachio, 10H Macadamia, 11Cereals (Containing Gluten): 11A Wheat, 11B Rye, 11C Barley, 11D Oats, 11E Spelt, 11F Kamut (12) Celery (13) Mustard (14) Lupin



L'Escale

Mains

Roast Silverhill Duck breast ^(2,10B,10G,12)

(Recommended Served Medium)

Cauliflower Puree, Duck Fat Fondant Potato, Hazelnut & Pistachio Crusted Baby Carrot, Madeira Jus

Wine Suggestion : Quinta Seara d'Ordens Reserva – Douro €37.00 ⁽⁹⁾

10oz Gilligan's Sirloin Steak ^(2,9,11A,12)

(€7.00 Supplement)

Roast Onion Puree, Sauteed Shimeji Mushrooms, Green Pepper & Brandy Sauce, House Thick Cut Chips

Wine Suggestion : Fattori Col De La Bastia Valpolicella Ripasso (Corvina, Rondinella) €49.00 ⁽⁹⁾

Seared Supreme of Irish Chicken ^(1,2,9)

Roast Garlic Gel, Chicken Leg Roulade, Forestiere Sauce, Sauteed Shiitake Mushrooms

Wine Suggestion : Nicolle – Chablis, Chardonnay €42.00 ⁽⁹⁾

Gilligan's of Roscommon Centre Loin Lamb Chop ^(2,9,11A,12)

Honeyed Parsnip Puree, Buttered Sprouting Broccoli, Parsley Parsnip Crisps, Mini Shepherd's Pie, Mint Jus

Wine Suggestion : Baron de Ley Reserve - Rioja (Tempranillo) €39.00 ⁽⁹⁾

Loin of Cod ^(2,5)

Baby Fennel, Roast Butternut Squash Puree, Saffron Velouté, Irish Trout Caviar

Wine Suggestion : Pa Road – Marlborough, Sauvignon Blanc €35.00 ⁽⁹⁾

Baby Courgette

Butternut Squash Fondant, Roast Butternut Squash Puree, Fried Kale

Wine Suggestion : Bodega Agnusdei – Rias Baixas, Val do Salnes (Albariño) €36.00 ⁽⁹⁾

All Mains are Served with Seasonal Vegetables and Creamed Potato.

Side Orders €4.95

House Chunky Fries ^(11A) Tossed Organic Leaf Side Salad ⁽¹³⁾

Chunky Truffle & Parmesan Fries ^(1,2,11A)

FOLLOW US ON SOCIAL

@hodsonbayhotel #hodsonbayhotel



ALLERGENS: (1) Egg (2) Milk (3) Shellfish (4) Molluscs (5) Fish (6) Peanut (7) Sesame (8) Soy (9) Sulphur Dioxide (10) Nuts: 10A Almond, 10B Hazelnut, 10C Walnut, 10D Cashew, 10E Pecan, 10F Brazil, 10G Pistachio, 10H Macadamia, 11Cereals (Containing Gluten): 11A Wheat, 11B Rye, 11C Barley, 11D Oats, 11E Spelt, 11F Kamut (12) Celery (13) Mustard (14) Lupin



L'Escale

Desserts

Warm Chocolate Fondant ^(1,2)

Fresh Raspberries, Vanilla Bean Ice-cream

Selection of Ice-Creams ^(1,2)

Chocolate Powder, Toasted Italian Meringue

Strawberry & Lime Pana Cotta ^(2,11A)

Lychee Gel, Strawberry Caviar, Strawberry Sorbet

70% Dark Chocolate Pave ^(1,2,10A)

Almond Base, Caramelised White Chocolate Ganache, Opaline, Vanilla Bean Ice-cream

Selection of Sorbet ^(1,2)

Chocolate Powder, Toasted Italian Meringue

Selection of Irish Cheeses* ^(2,11A,13)

Quince, Pickled Grapes, House Pear & Apple Chutney, Artisanal Cracker Selection

(€3.00 supplement)

Digestive Suggestion: Port (9) [Graham's 10 Year Old Tawny Port \(9\)](#) €6.00

Digestives

| | |
|--|--------|
| Grand Marnier: Fine Cognac & Bitter Orange Peel ⁽⁹⁾ | €6.00 |
| Sambuca – Ramazzotti: Anise & Elderberry Flavoured Liqueur | €6.00 |
| Crème De Menthe: Mint Cream | €6.00 |
| Irish Mist: Whiskey, Honey, & Aromatic Spices Liqueur ⁽⁹⁾ | €6.00 |
| Brandy – Torres 10 Years Old - Spain ⁽⁹⁾ | €7.00 |
| Cognac – Hennessy V.S.O.P. ⁽⁹⁾ | €7.00 |
| Cognac – Hennessy X.O. ⁽⁹⁾ | €24.00 |
| Pierre Zero- Chardonnay- Alcohol Free –200ml | €10.50 |

FOLLOW US ON SOCIAL

@hodsonbayhotel #hodsonbayhotel



ALLERGENS: (1) Egg (2) Milk (3) Shellfish (4) Molluscs (5) Fish (6) Peanut (7) Sesame (8) Soy (9) Sulphur Dioxide
(10) Nuts: 10A Almond, 10B Hazelnut, 10C Walnut, 10D Cashew, 10E Pecan, 10F Brazil, 10G Pistachio, 10H Macadamia, 11Cereals
(Containing Gluten): 11A Wheat, 11B Rye, 11C Barley, 11D Oats, 11E Spelt, 11F Kamut (12) Celery (13) Mustard (14) Lupin



L'Escale

After Dinner Drinks

| | |
|---|--------|
| Tea | €3.00 |
| Coffee | €3.30 |
| Espresso | €3.20 |
| Cappuccino (2) | €3.60 |
| Coffee Latte (2) | €3.60 |
| Irish Coffee (2) | €8.00 |
| Baileys Coffee (2) | €8.00 |
| Calypso Coffee (2) | €8.00 |
| Coffee Royale (2,9) | €8.00 |
| Port – Graham's 10 Years Old Tawny Port (9) | €6.00 |
| Cognac – Hennessy V.S.O.P (9) | €7.00 |
| Cognac – Hennessy X.O. (9) | €24.00 |
| Brandy – Torres 10 Years Old - Spain (9) | €7.00 |

At Hodson Bay Hotel we pride ourselves in working alongside local Irish Suppliers.
All of our Beef, Pork, Duck & Lamb is of Irish Origin

Produce From our Yew Point Gardens at Hodson Bay, Athlone
Fruits, Berries, Herbs, Salads, Edible Flowers

Beef-Gilligans Farm, Roscommon

Pork and Bacon-Cartys Meat, Athlone

Fresh Produce -Millhouse Farms, Galway

Total Produce, Galway

Seafood -Morgans Seafood, County Louth

(All Fish, Crustaceans & Molluscs are sustainably fished)

Duck-Silverhill Farm, Monaghan

Lamb-Slaney Valley, Limerick

Dairy-Arrabawn, Galway

Eggs (free range)-Corrib Eggs, Glenamaddy

Chicken-Dutch (we choose Irish when available)

FOLLOW US ON SOCIAL

@hodsonbayhotel #hodsonbayhotel



ALLERGENS: (1) Egg (2) Milk (3) Shellfish (4) Molluscs (5) Fish (6) Peanut (7) Sesame (8) Soy (9) Sulphur Dioxide
(10) Nuts: 10A Almond, 10B Hazelnut, 10C Walnut, 10D Cashew, 10E Pecan, 10F Brazil, 10G Pistachio, 10H Macadamia, 11Cereals
(Containing Gluten): 11A Wheat, 11B Rye, 11C Barley, 11D Oats, 11E Spelt, 11F Kamut (12) Celery (13) Mustard (14) Lupin

