
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 estate Masottina-Prosecco Valdobbiadene by a glass.
Perfect to sip and savor 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

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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



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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

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

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

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

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

Loin of Cod ^(2,5)

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

Baby Courgette

Butternut Squash Fondant, Roast butternut Squash Puree, Fried Kale

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)

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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 €10.95
(€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

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After Dinner Drinks

Tea	€2.90
Coffee	€3.00
Espresso	€3.00
Cappuccino (2)	€3.30
Coffee Latte (2)	€3.30
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)

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