

L'ESCALE

RESTAURANT



STARTERS

HODSON BAY SOUP DU JOUR Served with Homemade House Bread (1,2,11A,12)	€9.50
SEAFOOD CHOWDER Brandy & White Wine Sauce, Crisp Streaky Bacon (2,3,4,5,9,11A,12)	€12.95
CLASSIC FRENCH STYLE MUSSELS White Wine, Garlic, Parsley, Crusty Sourdough Bread (3,4,5,9,11A,12)	€12.95
SMOKED CHICKEN & PANCETTA VOL AU VENT Topped with Tarragon Oil & Crispy Carrot Shavings (1,2,9,11A)	€12.95
BAKED BRIE TARTLET Cracked Pecan, Pomegranate Seeds, Fig Jam (1,2,9,10E,11A)	€12.95
ASIAN DUCK SALAD Watercress, Orange, Chicory Leaves, Honeycomb, Ponzu Dressing (8,9)	€13.95
ARGENTINIAN TEMPURA PRAWNS Oven Roasted Red Pepper & Hazelnut Hummus (3,5,9,10B) + 2 euro supplement	€13.95

'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 - Glin Valley.

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, 11. Cereals (Containing Gluten): 11A. Wheat, 11B. Rye, 11C. Barley, 11D. Oats, 11E. Spelt, 11F. Kamut, 12. Celery, 13. Mustard, 14. Lupin

L'ESCALE

RESTAURANT



MAINS

GILLIGAN'S OF ROSCOMMON 100Z RIBEYE STEAK Mushroom Duxelles, Cajun Onion Rings, Chimichurri or Brandy Peppercorn Sauce & Chunky Chips (2,9,11A) + €9 Supplement	€39.00
GILLIGAN'S OF ROSCOMMON 100Z STRIPLOIN STEAK Mushroom Duxelles, Cajun Onion Rings, Chimichurri or Brandy Peppercorn Sauce & Chunky Chips (2,9,11A) + €9 Supplement	€39.00
PAN-SEARED CHICKEN SUPREME Stuffed Black Pudding, Saffron Risotto, Truffle Oil (8,11A,11C,11D)	€25.95
GILLIGAN'S OF ROSCOMMON FEATHERBLADE OF BEEF Creamy Aged Parmesan Polenta, Crisp Parsnip Tuile, Glazed Rainbow Carrots, House Jus (2,9,12)	€25.95
BAKED FILET OF SALMON Asian Coconut & Celeriac Púréé, Tenderstem Broccoli, Onion & Basil Salsa Criollo (5,9,12)	€25.95
ROASTED CAULIFLOWER STEAK Rocket Leaves, Hummus & Pomegranate Tzatziki (2,10)	€22.95
PAN FRIED SEABASS FILET Tenderstem Broccoli, White Wine Sauce (2,5,9,12)	€25.95

SIDES

CHAMPIGNON MUSHROOMS & CARAMELISED ONIONS	€5.95
COLCANNON Creamy Mash & Buttery Greens (2,9)	€5.95
CREAMED MASH Buttery Irish Potatoes, (2,9)	€5.95
ROASTED VEGETABLES Mixed Selection of Chunky Vegetables (2.9)	€5.95
GARLIC AIOLI & TRUFFLE FRIES House Made Garlic & Truffle Aioli (1.2,9)	€6.50
HOUSE CUT CHIPS Triple Cooked Chips	€5.95
HOMEMADE BUTTERMILK ONION RINGS Cajun Seasoning (1,2,9,11A)	€6.50

L'ESCALE

RESTAURANT



DESSERTS

HOMEMADE CHEESECAKE OF THE DAY €11.50
Please Ask Server (1,2,11A)

CRÈME BRÛLÉE €11.50
Poached Rhubarb & Gingerbread Ice Cream (1,2,11A)

APPLE PANNACOTTA €11.50
Blackberry Gel (1,2,11A)

VEGAN ESPRESSO CRÈME CAMEL €11.50
Pistachio Biscotti (4,10,11A)

SELECTION OF IRISH CHEESES €16.00
Quince, Pickled Grapes, Caramelised Fig Jam, Artisan Crackers
(2,9,11A,13)
+ €3 Supplement

WARM CHOCOLATE PUDDING €11.50
Fresh Berries & Vanilla Ice Cream (1,2)

SELECTION OF ICE CREAMS €11.50
Glazed Italian Meringue (1,2)

DIGESTIFS

BRANDY €7
Torres 10 Years Old - Spain
(9)

SAMBUCA - RAMAZZOTTI
€6
Anise & Elderberry
Flavoured Liqueur

IRISH MIST €6.00
Whiskey, Honey, & Aromatic
Spiced Liqueur (9)

IRISH COFFEE €8.00
(2) (9)

CALYPSO COFFEE €8.00
Tia Maria (2) (9)

COGNAC €24.00
Hennessy X.O. (9)