

# theLodge evening menu

Open Until  
9pm Daily

We hate closing but the  
staff have to go home  
sometimes!

## At Lusty Beg we

only use fresh food. That means we make our own burgers. We don't buy in sauces (OK, so maybe the ketchup). Our steaks are local. Salads are dressed with a vinaigrette we make. Our fish comes from Killybegs and lands to us on ice, not iced. All this means the team work super hard to deliver the best food experience. It can take time, especially when things get busy. Real food is not fast food.

• It's a Fermanagh thing •

## Burgers

All served on a brioche bun with ruby slaw & chips

<b>Classic Beef Burger</b>	10.95
6oz beef burger, ballymaloe relish (2, 4, 7)	
<b>Bacon and Cheese Burger</b>	12.95
6oz beef burger, bacon, cheddar, Ballymaloe relish (2, 4, 7)	
<b>Thatch Burger</b>	15.95
Two 6oz beef burger, cheese bacon, onion rings, Ballymaloe relish	
<b>Lusty Blue Burger</b>	12.25
6oz beef burger, Cashel blue, onion jam (2, 4, 7)	
<b>Chicken Burger</b>	10.95
Southern fried chicken, curried mayo (2, 4, 7)	
<b>Kidney Bean Burger</b>	10.95
Kidney bean & veg patty (2, 7)	

## Classic sides

<b>Thick cut chips</b>	3.50
<b>Creamy mash potato</b>	3.50
<b>Market vegetables</b>	3.50
<b>House salad</b>	3.50
<b>Hop House beer battered onion rings</b>	3.95
<b>Garlic gratin potato</b>	3.95
<b>Garlic chips</b>	4.00
<b>Sauté mushrooms</b>	2.50
<b>Sauté onions</b>	2.50
<b>Coleslaw</b>	2.00
<b>Peppercorn sauce</b>	2.50

Gluten free burger buns and breads available.

Please let your server know if you have any food allergies.

## Starters

<b>Soup Of The Day</b>	5.25
Chef choice, Guinness wheaten bread (1, 2, 7)	
<b>Seafood Chowder</b>	6.50
Killybegs daily catch, a little cream, Guinness wheaten bread (1, 2, 3, 5, 7, 8)	
<b>Mussels</b>	6.50
Wild Atlantic mussels, garlic, white wine, a little cream, sourdough bread (1, 2, 3, 5, 7, 8)	
<b>Gambas Pil Pil</b>	6.95
Prawns, garlic, a little chilli, sourdough bread (1, 2, 3, 5, 7, 8)	
<b>Garlic Bread</b>	4.75
Ciabatta, garlic butter <b>With cheese?</b>	5.25
(2, 7)	

## Main courses

<b>Carbonara</b>	9.95
Tagliatelle pasta, creamy white wine and mushroom sauce, parmesan, garlic bread <b>Add chicken?</b> 2.25 <b>Add bacon?</b> 1.50 (2, 6, 7)	
<b>Lasagna</b>	12.95
Slow cooked ragu, pasta, garlic bread, chips (2, 6, 7)	
<b>Chicken Strips</b>	11.95
Homemade chicken strips, mixed leaves, BBQ sauce (2, 4, 7)	
<b>Chicken Curry, Rice, Poppadom, Chutney</b>	11.95
Our head chef is from the Punjab in India, a region known for its culinary riches. This is a proper curry, not fantastically hot but made by someone who really understands spices (2, 4, 6, 7, 9)	
<b>Lentil Daal</b>	9.95
Spiced potato, coconut, spinach, rice (2, 4, 6, 7, 9)	
<b>Fish 'N' Chips</b>	12.50
Killybegs cod fillet, Hop House batter, garden peas, tartare sauce, chips (2, 5, 7, 14)	
<b>Goats Cheese Tart</b>	10.95
Mediterranean vegetables, Fivemiletown goats cheese, mixed leaves (1, 2, 4, 7)	

## All our beef & chicken

is sourced locally in N. Ireland...we would like to say Fermanagh but we're not always sure and we like to be accurate..

• It's a Lusty Beg thing •

<b>Chicken Wings</b>	5.95
Slow cooked wings, BBQ sauce, celery sticks (1, 2, 7)	
<b>Chicken Liver Pate</b>	5.95
Livers, sourdough toast, Ballymaloe relish (2, 4)	
<b>Classic Caesar Salad</b>	4.95 / main 7.95
Little gem lettuce, parmesan, croutons, dressing <b>Add chicken?</b> 2.25 <b>Add bacon?</b> 1.50 (2, 7)	

## We cook everything to order

Which means it can take a little time. Good ingredients deserve attention & our team of chefs are very focused on quality. As are we.

## Grills

<b>Salmon</b>	13.95
Irish Salmon en papillote, lemon butter (5, 7)	
<b>Seabass</b>	14.95
Irish Seabass, asparagus, lemon butter (5, 7)	
<b>Rib Eye Steak</b>	19.95
10oz Irish Ribeye, peppercorn sauce, candied shallots (2, 4, 7)	
<b>Sirloin Steak</b>	21.95
10oz Irish sirloin, peppercorn sauce, green bean garnish (2, 4, 7)	
<b>Lamb Shank</b>	15.95
Slow cooked lamb, rosemary, mash, red wine jus (2, 7)	
<b>Lusty Beg Chicken</b>	13.95
Fillet wrapped in bacon, apple, stuffing in a mushroom sauce (2, 4, 7)	

• All grills served with a side of your choice •

## Allergens

1: Celery	9: Mustard
2: Cereals containing gluten	10: Nuts
3: Crustaceans	11: Peanuts
4: Eggs	12: Sesame seeds
5: Fish	13: Soya
6: Lupin	14: Sulphur dioxide (sometimes known as sulphites)
7: Milk	
8: Molluscs	

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## Coffees

Espresso	2.00
Americano	2.50
Cortado	2.60
Flat white	2.80
Cafe latte	3.00
Cappuccino	3.00
Coffee for two	3.50
Iced Coffee	3.50

Hot Chocolate	3.20
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## Teas

Barry's breakfast tea	2.25
Very Berry	2.50
Earl Grey	2.50
Mint	2.50
Green	2.50

## Juices

Sparkling apple or orange fruit juice	2.20
Soft drinks	2.10
Coke, Fanta, Lemon and orange, Sprite	
Still/sparkling water (Ballygowan)	1.90
San Pellegrino (sparkling)	3.00
Aqua Pana (still)	3.00

## Cocktails

We can make all the classics and usually have a few specials on the go. Can't think of what you might like?

Let us know the spirit, whether you like long or short, sweet or sour and we'll come up with something. Who knows, you may end up inventing the next Lusty Lady!

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## House wines

**Santa Alvara**  
Sauvignon Blanc, Chile **£4.95** **£16.95**  
Santa Alvara is the second label of the renowned Lapostolle winery. This crisp Sauvignon Blanc offers aromas of gooseberry and elderflower, leading to a refreshing medium-bodied palate with green apple fruit flavours and a citrus kick on the finish.

**Santa Alvara**  
Merlot, Chile **£4.95** **£16.95**  
Santa Alvara Merlot is a Chilean red wine from the Rapel Valley Central region. A smooth and juicy Merlot, full of ripe plum and red berry fruit, medium weight and slightly spicy on the palate with a generous fruit-filled finish.

**Mallee Point**  
Chardonnay, Australia **£4.95** **£17.95**  
A ripe and generous Chardonnay exhibiting bright aromas of peach and pineapple, the palate is round and flavoursome with just a dash of Aussie sunshine.

**Mallee Point**  
Shiraz, Australia **£4.95** **£17.95**  
A richly flavoured Aussie Shiraz bursting with plum and blackberry fruit, the finish is generous with a subtle note of black pepper.

**San Vitto**  
Pinot Grigio, Italy **£4.95** **£18.95**  
A delicious and mouth-watering Pinot Grigio from Northern Italy, the nose and palate are bursting with fresh apple and pear flavours.

**Tini Sangiovese Rubicone**  
Italy **£4.95** **£18.95**  
From the gastronomic capital of Italy; Emilia Romagna comes this Sangiovese that is rich, red in colour and exudes aromas of blackcurrants. Tasting of velvety, fruit flavours it has hints of spices.

## White wine

**I Muri Bianco**  
Italy **£18.95**  
A vibrant, juicy blend of local grapes has resulted in a wine with lifted aromas of peaches and stone fruit with some citrus notes, which follow on to the palate. This wine is crisp with refreshing acidity.

**Domaine Du Chateau D'Eau**  
Chardonnay, France **£19.95**  
A delicious organic chardonnay that is full of creamy baked apple and vanilla on flavours, honey and spice. Nice and juicy. Rich and complex, hardcore Chardonnay.

**Beauvignac Picpoul de Pinet**  
France **£20.95**  
The gloriously fruity, perfumed, light-bodied Picpoul de Pinet reveals copious notes of grapefruit and lemon zest), good acidity, and delicate honeyed pear-like flavours.

**The Ned**  
Sauvignon Blanc, New Zealand **£21.95**  
A nose of nettles and grass leads to generous gooseberry flavours with a smoky herbal twist on the palate. The stony terroir gives the wine a subtle gun flint minerality which delivers extra complexity.

## Red wine

**Primo Sangiovese**  
Merlot, Italy **£18.95**  
Gentle roasted notes give way to a palate of red and black plums and make for a nice red and an easy partner to and tomato rich dish or nutty cheeses.

**Marques de Atillo**  
Rioja Crianza, Spain **£19.95**  
Hand-picked Tempranillo grapes are sourced from old vines with an average age of 80 years old. The wine was aged for 12 months in American oak barrels for a period of 12 months; the resulting wine is vibrant with aromas of black pepper and cloves, raspberry and plum on the nose and a wonderful powerful but silky palate.

**Martin Wassmer Spatburgunder Trocken**  
Germany **£23.95**  
Distinctly lighter than your average German pinot noir, unadulterated by oak and carrying a breezy charm. Perfumed and with sweet raspberry fruit, there's a lovely intensity with the soft tannins before an attractive red cherry hit on the finish.

**Tomero**  
Malbec, Argentina **£24.95**  
On the nose it shows spices and black fruit aromas. More on the peppery and spicy side than most other Malbec from Argentina. Good acidity and long finish.

**Langmeil Steadfast**  
Shiraz, Australia **£25.95**  
Juicy raspberries, ripe satsuma plum and white pepper dominate the aroma with hints of vanilla, licorice and peppermint. A well balanced mouthful of sweet, juicy fruit, melding wonderfully with briary and peppery spice.

## Rosé wine

**Crane Lake**  
Rosé, California **£18.45**  
Light pink in colour with floral and tropical aromas: flavours of strawberry, peach and raspberry with a touch of sweetness on the finish.

## Sparkling and champagne

**Nua**  
Prosecco, Italy **£20.95**  
This pale yellow sparkling is elegant and crisp, with a fruity bouquet of citrus and tropical fruits. The palate is mellow and textured, and shows an amazing harmony between all aspects of the wine.

**Champagne Duval Leroy Brut NV**  
France **£49.95**  
The Maison Duval-Leroy revels in the art of blending Pinots and Chardonnays. Enriched with around fifteen crus and generous quantity of reserve wines, Duval-Leroy Brut confirms its complexity and is recognised for its consistency. Served in over 350 Michelin restaurants.