



LOUIE'S
WINE BAR
& TAPAS



LOUIE'S

Goats Cheese & Beetroot Croquette

maple syrup dressing & chives

11

Langostinos En Cazuela Al Pil Pil

Fresh prawns, garlic, olive oil, fresh chilli, chorizo
& crusty bread

16

Golden Fried Fresh Calamari,

marinated in garlic & chilli,
with river field leaves, sweet chilli & mango aioli

15

Bread Basket

assorted freshly baked breads

7

Wild Mushroom Ragu

toasted dark sourdough, rocket pesto, chopped
red onion, balsamic glaze

12

Beef Brisket Tacos

shredded brisket, jalapeños, pickled red onion, fresh guacamole,
Frank's hot sauce mayo, coleslaw

14.5

Olive Bowl

Selection of Aperitif olives

8



LOUIE'S

Queso De Mozzarella Y Tomate

roast cisterre tomatoes, capers, buffalo mozzarella,
fresh basil, drizzled with balsamic glaze, toasted baguette

11

Braised Iberico Pork Cheeks

Slow cooked pork cheeks, rosemary & thyme champ, red wine &
Guinness sauce

14.8

Tangy Peri-Peri Chicken

Portuguese style chicken drumsticks, peri peri spice, roast bell pepper,
red onion & honey

13.8

Patatas Bravas Caseras

golden fried potatoes sprinkled with chopped parsley,
tomato & basil sauce

9.4

Hummus

Dukkah, chilli Oil, tortilla

9,5

Irish Artisan Cheese Board

Selection of artisan cheeses,
cherry & shallot chutney, cracker selection

14

Baccala Cod Fritters

Atlantic cod, harissa aioli

13.8

Allergen menu available at service station



LOUIE'S

Desserts

Homemade Cheesecake Of The Day

seasonal produce (ask your server)

9

Morello Cherry & Chocolate Soufflé

champagne sorbet

10

Bramley Apple & Forest Fruit Crumble

crème anglaise

9

Seasonal Panna Cotta,

(ask your server for today's special) crushed blondie,
glass tuile

Allergen menu available at service station