

## **SOUPS & LIGHT BITES**

## Homemade Soup of the Day

Served with a Selection of Bread (1, 7, 9: see allergen list) €9.00

#### Wild Atlantic Seafood Chowder

Cod, Salmon, Smoked Haddock,
Cockles, Mussels & Prawns in a Creamy Fish Sauce
(1, 3, 4, 7, 9, 12 14: see allergen list)
€13.50

### Annascaul Black Pudding Salad

Smoked Bacon Lardons, Roasted Baby Onions
Wholegrain Mustard Dressing
(1, 6, 7, 10: see allergen list)
€14.50

#### Warm Chicken Caesar Salad

Buttermilk Poached Chicken Breast, Baby Gem Lettuce
Herb Croutons, Crisp Lardons, Parmesan Shavings
and Caesar Dressing
(1, 3, 4, 7, 10: see allergen list)
€18.00

#### Goat's Cheese & Chive Quiche

Red Onion Compote, Beetroot, Walnuts
Balsamic Glaze, Garden Leaves
(1, 3, 7, 8: see allergen list)
€14.50

#### Steamed Pot of Glenbeigh Mussels

White Wine Cream and Garlic Bread (1, 7, 12, 14: see allergen list) €15.00

### Sticky Chicken Wings

Hot Sauce, Celeriac Remoulade Crushed Hazelnuts & Blue Cheese Dip (1, 3, 7, 8, 10, see allergen list)

€14.50



# **MAIN COURSES**

### Fish & Chips

Fillets of Fish in a Huggard Ale Batter, Fries
Peas, Lemon & Tartare Sauce
(1, 4: see allergen list)

€24.00

### Homemade Irish Beef Burger

Cheddar Cheese, Smoked Bacon, Gherkin Eve's Tomato Relish, O'Sullivan's Bun Served with Fresh Chips (1, 7, 10, 11: see allergen list) €22.00

### Chicken Tikka Masala

Yoghurt Marinated Strips of Chicken Savoury Pilau Rice, Naan Bread & a Crisp Poppadom (1, 7, 9: see allergen list)

€22.50

#### 6oz Irish Sirloin Steak Sandwich

(Gluten Free on Request)
Rocket, Sweet Pepper Salsa, Mushroom Ketchup
On Toasted Ciabatta, Served with Fresh Chips and
A Choice of Pepper Sauce or Garlic Butter
(1, 10, 12: see allergen list)

€25.00

#### Sea Bass

Cous Cous Salad, Mango Sesame Orange Butter Sauce, Fries (1, 4, 11: see allergen list)

€24.00

#### **SIDES**

Fresh Chips, Pilau Rice Side Salad, Onion Rings

€5.50 Each



# **VEGETARIAN & VEGAN DISHES**

### Red Lentil & Spinach Dhal (Vegan)

Steamed Rice, Cashew Nuts
Spiced Roast Cauliflower
And Crisp Poppadom
(8: see allergen list)

€20.00

#### Stone Baked Three Cheese Pizza

Mozzarella, Parmesan, Buffalo Mozzarella Red Onion Jam, Cherry Tomatoes Basil Oil (1, 7, 8: see allergen list) €20.00

### Vegetable Lasagne (Vegan)

Plant Based Mince, Vegan Cheese Sweet Potato Wedges, Side Salad (1: see allergen list) €20.00

The Lake Hotel grounds, garden and Apiary provides us with much of the herbs and honey we use during the season.

#### Our local small producers and providers

Mary Walsh- Little Black Hill Farm- Organic Vegetables
John O Sullivan- Sliabh Luachra Farm- Kerry Strawberries
Brian Manning- Lispole- Free Range Eggs
Mark Murphy- The Little Cheese Shop Dingle
Angela O Hanlon- Inch/Annascaul- Dingle Goats Cheese
Eve McKay- Eves Leaves Cahersiveen- Relishes
Helen O Sullivan- O Sullivan Bakery Killorglin
Noel O Riordan- Glenbeigh Shellfish- Oysters & Mussels
Denis Cronin- Cronins Butchers Killarney- Lamb & Beef
Paudie Spillane- Spillane Seafood- Fossa Killarney



# **DESSERTS**

### **Bread & Butter Pudding**

Baileys & Chocolate Chip, Brown Sugar & Brioche
Oreo Ice Cream
(1, 3, 7, 8 : see allergen list)
€10.00

#### Coffee Crème Brulee

Biscoff Cookie, Candied Walnuts (1, 3, 7, 8 : see allergen list) €10.00

### Kerry Strawberry Cheesecake

Raspberry Gel, Lemon Ice Cream (1, 7 : see allergen list) €10.00

### Orange & Chocolate Cake (GF)

Dark Chocolate Mousse, White Chocolate & Zest Cremeux

Double Chocolate Ice Cream

(3, 7, 8 : see allergen list)

€10.00

#### C10.00

Vegan Banoffee

Caramel Pannacotta, Banana, Cookie Crumbs Vegan Chantilly Cream & Ice Cream (1 : see allergen list)

€10.00

### Rhubarb & Oat Crumble (GF)

Almond Cream, Custard & Vanilla Ice Cream (3,7,8 : see allergen list) €10.00

#### Irish Farmhouse Cheese Board

Quince Jelly, Walnuts, Grapes, Sourdough Crackers (1, 7, 8, 10: see allergen list)

€18.00

#### List of Food Allergens:

Cereal/ Gluten 2. Crustaceans 3. Eggs 4. Fish
 Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery
 Mustard 11. Sesame Seeds 12. Sulphur Dioxide & Sulphates
 Lupin 14. Molluscs



## **GOURMET SANDWICH SELECTION**

Available from 12pm to 6pm

## Aunt Hilda's Soup & Sandwich Combo

Our Soup of the Day and Sandwich of Your Choice

#### Choose from one of the following sandwiches:

Ham & Cheese - Chicken Salad - Egg Salad (1, 7: see allergen list)

€15.50

### Lake Hotel Tasty Toasted Bloomer

Ham, Cheddar Cheese, Onion, Tomato Served with Fresh Chips and Salad (1, 7, 10: see allergen list)

€15.50

#### Coronation Chicken

White Bloomer Bread, Baby Gem, Tomato, Cucumber Pickled Red Onion, Mango Chutney, Crushed Poppadom (1, 3, 10: see allergen list)

€15.00

#### **Beef Quesadillas**

Crisp Tortilla, Minced Beef, Kidney Beans, Spring Onion Red Pepper, Cheddar Cheese (1, 7: see allergen list)

€14.00

#### **Goats Cheese Bruschetta**

Toasted Ciabatta, Tomato & Basil Salsa, Tapenade Dressed Baby Leaves (1, 7: see allergen list)

€13.50

#### Prawn Cocktail

Poached Prawns, Cherry Tomatoes, Baby Gem Marie Rose Sauce on Homemade Brown Bread (1, 2, 3, 7, 8: see allergen list)

€16.50

## Spillanes Smoked Salmon Bagel

Poppy Seed Bagel, Lemon & Herb Cream Cheese Cucumber, Radishes, Baby Capers (1, 3, 4, 6, 7: see allergen list)

€16.50



### Cocktails

	Espresso Martini The Classic Coffee Favourite!	€13.50
	Vodka, Tia Maria, Coffee, and a drip of Sugar Syrup	
	Chocolate Martini Not having a dessert? Vodka, Crème De Cacao, Fresh Cream & Coco	€13.50
	Bees Knees  To get you buzzing!  Gin, Lemon juice, Lake Hotel Honey – produced	<b>€13.00</b> on site
Digestifs		
	Coffee Irish Coffee Liqueur Coffee (Calypso Coffee, French Coffee, Baileys Coffee)	€8.00 €8.00
	Port Sandeman Port Vintage Port	€5.70 €14.50
	Cognac & Brandy Hennessy Cognac Remy Martin Calvados Armagnac	€6.20 €9.75 €8.40 €8.60
	Whiskey Jameson Black Barrell Red Breast 12 Year Old Yellow Spot 12 Year Old	€9.90 €12.75 €14.50
	Gin Muckross Gin Killarney Gin Dingle Gin	€7.60 €7.10 €6.70
	Premium Tonic Schweppes Tonic	€3.75 €2.65