



SOUPS & LIGHT BITES

Homemade Soup of the Day

Served with a Selection of Bread

(1, 7, 9: see allergen list)

€8.50

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)

€14.00

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)

€17.50

Goat's Cheese Salad (GF)

Mixed Leaves, Roasted Walnuts

Beetroot & Lake Ranch Dressing

(7, 8, 10: see allergen list)

€14.00

Steamed Pot of Glenbeigh Mussels

White Wine Cream and Garlic Bread

(1, 7, 12, 14: see allergen list)

€15.00

House Smoked Sea Trout (GF)

Potato Salad, Pickled Cucumber, Dill & Lemon Sour Cream

(4, 7, 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)

€23.50

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)

€21.00

Chicken Tikka Masala

Yoghurt Marinated Strips of Chicken

Savoury Pilau Rice, Naan Bread & a Crisp Poppadom

(1, 7, 9: see allergen list)

€21.50

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)

€24.50

Sea Bass

Cous Cous Salad, Mango Sesame

Orange Butter Sauce, Fries

(1, 4, 11: see allergen list)

€23.00

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)

€19.00

Stone Baked Three Cheese Pizza

Mozzarella, Parmesan, Buffalo Mozzarella

Red Onion Jam, Cherry Tomatoes

Basil Oil

(1, 7, 8: see allergen list)

€19.00

Vegetable Lasagne (Vegan)

Plant Based Mince, Vegan Cheese

Sweet Potato Wedges, Side Salad

(1: see allergen list)

€19.00

List of Food Allergens:

- | | |
|--------------------------------|---------------------------------|
| 1. Cereals (Containing Gluten) | 8. Nuts |
| 2. Crustaceans | 9. Celery |
| 3. Eggs | 10. Mustard |
| 4. Fish | 11. Sesame Seeds |
| 5. Peanuts | 12. Sulphur Dioxide & Sulphates |
| 6. Soybeans | 13. Lupin |
| 7. Milk | 14. Molluscs |



DESSERTS

Bread & Butter Pudding

Bramley Apple Compote, Raisins & Brioche

Praline & Cream Ice Cream

(1, 3, 7, 8 : see allergen list)

€9.50

Vanilla Crème Brulee

Biscoff Cookie, Fresh Blueberries

(1, 3, 7 : see allergen list)

€9.50

Lemon Cheesecake

Pineapple Confit, Mango Gel

Raspberry Ripple Ice Cream

(1, 7 : see allergen list)

€9.50

Chocolate & Passion Fruit Cake (GF)

Dark Chocolate Mousse, Passion Fruit Cremeux

Double Chocolate Ice Cream

(3, 7, 8 : see allergen list)

€10.00

Vegan Banoffee

Caramel Pannacotta, Banana, Cookie Crumbs

Vegan Chantilly Cream & Ice Cream

(8 : see allergen list)

€9.50

Rhubarb & Oat Crumble

Almond Cream, Custard & Vanilla Ice Cream

(1,3,7,8 : see allergen list)

€9.50

Irish Farmhouse Cheese Board

Chutney, Walnuts, Grapes, Sourdough Crackers

(1, 3, 7, 8, 10: see allergen list)

€17.00



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)

€15.00

Lake Hotel Tasty Toasted

Ham, Cheddar Cheese, Onion, Tomato

Served with Fresh Chips and Salad

(1, 7, 10: see allergen list)

€15.00

Coronation Chicken

White Bloomer Bread, Baby Gem, Tomato, Cucumber
Pickled Red Onion, Mango Chutney, Crushed Poppadom

(1, 3, 10: see allergen list)

€14.00

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)

€16.00

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 €13.50

The Classic Coffee Favourite!

Vodka, Tia Maria, Coffee, and a drip of Sugar Syrup

Chocolate Martini €13.50

Not having a dessert?

Vodka, Crème De Cacao, Fresh Cream & Coco

Bees Knees €13.00

To get you buzzing!

Gin, Lemon juice, Lake Hotel Honey – produced on site

Digestifs

Coffee

Irish Coffee €8.00

Liqueur Coffee €8.00

(Calypso Coffee, French Coffee, Baileys Coffee)

Port

Sandeman Port €5.70

Vintage Port €14.50

Cognac & Brandy

Hennessy Cognac €6.20

Remy Martin €9.75

Calvados €8.40

Armagnac €8.60

Whiskey

Jameson Black Barrell €9.90

Red Breast 12 Year Old €12.75

Yellow Spot 12 Year Old €14.50

Gin

Muckross Gin €7.60

Killarney Gin €7.10

Dingle Gin €6.70

Premium Tonic €3.75

Schweppes Tonic €2.65

For A More Extensive Drinks List, Ask Your Server