



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

Poached Pear & Cashel Blue Cheese Salad

Walnut Dressing, Baby Leaves

(3, 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

Dingle Goat's Cheese Bon Bons

Beetroot, Rocket Pesto
Balsamic Glaze, Garden Herb Salad

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

€14.50

Ted Brownes Crab Cakes

Lemon & Dill Aioli, Pickled Apple Salad

(1, 2, 3, 7: see allergen list)

€15.00

Sticky Chicken Wings

Hot Sauce, Celeriac Remoulade
Crushed Hazelnuts & Ranch Dressing

(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

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:

1. Cereal/ Gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk
8. Nuts
9. Celery
10. Mustard
11. Sesame Seeds
12. Sulphur Dioxide & Sulphates
13. 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 €14.00

The Classic Coffee Favourite!

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

French Martini €14.00

Magnifique!

Vodka, Chambord Liqueur, Pineapple Juice

Bees Knees €13.50

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 €5.80

Vintage Port €14.50

Cognac & Brandy

Hennessy Cognac €6.20

Remy Martin €9.90

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 €7.20

Dingle Gin €6.80

Premium Tonic €3.80

Schweppes Tonic €2.65

For A More Extensive Drinks List, Ask Your Server