



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

Roast Peach & Parma Ham Salad

Toasted Almonds, Baby Leaves

Honey and Mustard Dressing

(3, 7, 10: see allergen list)

€15.00

Warm Chicken Caesar Salad

Buttermilk Poached Chicken, Baby Gem, Croutons

Lardons, Parmesan Shavings, 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

Crispy Fish Cakes

Poached Fish Medley, Lemon Aioli

(1, 2, 3, 4, 7: see allergen list)

€14.50

Classic Chicken Wings

House Frankie Sauce, Celery Sticks

Blue Cheese Dressing

(3, 7, 10, see allergen list)

€14.50



The Lake Hotel

• KILLARNEY •



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 Open Steak Sandwich

(Gluten Free on Request)

Dijon Mayo, Caramelised Onion, Rocket

Toasted Sourdough, Tomato Chilli Relish, Fries

A Choice of Pepper Sauce or Garlic Butter

(1,3,7,10,12: see allergen list)

€25.00

Sea Bass

Citrus Fennel Salad, Orange & Pink Grapefruit Segments

Lemon Dressing, Fries

(4, 7: see allergen list)

€24.00

SIDES

Fresh Chips, Pilau Rice

Side Salad, Onion Rings

€5.50 Each



The Lake Hotel

• KILLARNEY •



VEGETARIAN & VEGAN DISHES

Thai Cakes (Vegan)

Kimchi Mayo, Fresh Kimchi, Pickled Cucumber
Dressed Leaves

(6, 11: see allergen list)

€15.00

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

Veggie Burger (Vegan)

Plant Based Pattie, Maple Mushroom "Bacon"

Eve's Smokey Relish, Vegan Cheese

Sweet Potato Wedges

(6: 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

Toffee, Pecan & Cranberry
Praline Ice Cream
(1, 3, 7, 8: see allergen list)

€11.50

Vanilla Crème Brûlée

Sable Breton, Elderflower Chantilly, Fresh Berries
(1, 3, 7: see allergen list)

€11.50

White Chocolate Cheesecake

Lemon & Blueberry, Curd, Lemon Ice Cream
(1, 3, 7: see allergen list)

€12.00

White & Dark Chocolate Layered Cake (GF)

Raspberry Jelly, Raspberry Sorbet
(3, 7, 8: see allergen list)

€12.00

Vegan Biscoff Pannacotta

Mango Gel, Crunchy Biscuit
Fresh Mango, Vanilla Ice Cream
Chantilly Cream
(1: see allergen list)

€12.00

Bramley Apple Crumble (GF)

Quince Compote, Sweet Spiced Anglaise
Vanilla Ice Cream
(3,7,8: see allergen list)

€11.50

Irish Farmhouse Cheese Board

Spiced Chutney, 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

Grilled Signature Sourdough Sandwich

Herb Roasted Ham, Cheddar Cheese, Onion, Tomato

Eve's Smoked Tomato Relish, Garden Salad, Fries

(1, 7, 10: see allergen list)

€18.00

Coronation Chicken

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

(1, 3, 10: see allergen list)

€15.00

Classic Bruschetta

Toons Bridge Mozzarella, Beef Tomato, Basil Mayo

Fresh Rocket, Toasted Sourdough

(1, 7: see allergen list)

€14.00

Spiced Beef Ruben

Pastrami, Sauerkraut, Pickle

Seeded Mayo, Homemade Bagel

(1, 3, 10, 11: see allergen list)

€15.00

Spillane's Smoked Salmon & Crab Meat

Garden Leaves, Pickled Red Onion, Marie Rose Sauce

Brown Soda Bread

(1, 2, 3, 4, 6, 7: see allergen list)

€20.00



The Lake Hotel

• KILLARNEY •



Cocktails

Espresso Martini €14.50

The Classic Coffee Favourite!

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

French Martini €14.50

Magnifique!

Vodka, Chambord Liqueur, Pineapple Juice

Bees Knees €13.70

To get you buzzing!

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

Digestifs

Coffee

Irish Coffee €8.50

Liqueur Coffee €8.50

(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 €13.00

Yellow Spot 12 Year Old €15.00

Gin

Muckross Gin €7.60

Killarney Gin €7.20

Dingle Gin €6.80

Premium Tonic €3.80

Schweppes Tonic €2.70

For A More Extensive Drinks List, Ask Your Server