



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



MAIN COURSES

Fish & Chips

Filletts 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



VEGETARIAN & VEGAN DISHES

Thai Cakes (Vegan) (GF)

Kimchi Mayo, Fresh Kimchi, Pickled Cucumber
Dressed Leaves

(6, 11: see allergen list)

€15.00

Red Lentil & Spinach Dhal (Vegan) (GF)

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) (GF)

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

Elderflower & Strawberry
Honeycomb Ice Cream
(1, 3, 7: see allergen list)

€11.50

Vanilla Crème Brûlée

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

€11.50

Irish Coffee Cheesecake

Espresso Chantilly, Vanilla & Whiskey Jelly
Salted Caramel Ice Cream
(1, 7: see allergen list)

€12.00

Pistachio & Dark Chocolate Layered Cake (GF)

Cocoa Nib Tuile, Pistachio Ice Cream
(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

Irish Rhubarb & Bramley Apple Crumble (GF)

Zesty 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: 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



Our Bakery Items Available from 11am – 6pm

Selection of Homemade Cookies

Chocolate Chip or Lemon & Hazelnut

Gluten-Free is available on Request.

(1, 7, 8, 9, 12: see Allergen List)

€6.00

Warm Homemade Scones

With Strawberry Jam, Lemon Curd and
Clotted Cream

Gluten-Free is available on Request.

(1, 3, 7: see Allergen List)

€7.00

Available from 10am until Late

Hot Beverages

Tea	€3.50
Herbal Tea (See Server for our Selection)	€4.20
Americano	€3.80
Espresso	€3.80
Flat White	€4.50
Latte/ Cappuccino/ Mocha	€4.70
Irish Coffee	€8.50
Liqueur Coffee	€8.50
<i>(Calypso Coffee, French Coffee, Baileys Coffee)</i>	

Cocktails

Espresso Martini	€14.50
<i>The Classic Coffee Favourite!</i>	
Vodka, Tia Maria, Coffee, and a drip of Sugar Syrup	
French Martini	€14.50
<i>Magnifique!</i>	
Vodka, Chambord Liqueur, Pineapple Juice	
Bees Knees	€13.70
<i>To get you buzzing!</i>	
Gin, Lemon juice, Lake Hotel Honey – produced on site.	



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 •



Available from 6pm

Starters

Pan Seared Scallops

See Server for Today's Garnish

€16.50

Lake Shore Prawn Cocktail

Prawn, Avocado, Smoked Red Pepper Relish

Baby Gem, House Cocktail Sauce

(1, 2, 3, 7, 10, 12, 14: see allergen list)

€16.50

Crispy Pork Belly

Anascaul Black Pudding Bon Bon, Apple,

Red Wine Reduction

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

€15.50

Asparagus and Parmesan Tart

Parmesan Custard and Crisp Baby Leaf Salad

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

€14.50

Soup of the Evening

Served with a Selection of Bread

€9.00

Mains

Fish of the Day (Market Fish) (GF)

Peperonata, Crushed Baby Potato, Saffron Aioli

Garden Peas

(3, 4, 7, 9, 10, 12, 14: see allergen list)

€28.00

Dingle Bay Crab & Prawn Linguine

Samphire, Garlic & Lemon Cream, Fresh Herbs

Garlic Bread

(1, 2, 3, 4, 7, 9, 10, 12, 14: see allergen list)

€28.00

Kerry Lamb Shank (GF)

Ratatouille, Cauliflower, Buttery Rosti, Black Olive

Red Wine Gravy

(7, 10, 12: see allergen list)

€32.00

Roast Chicken Supreme (GF)

Garden Pea, Bacon, Mushroom, Leek Cream

Mash Potato

(7, 9, 10, 12: see allergen list)

€26.50