

SOUPS & LIGHT BITES

HOMEMADE SOUP OF THE DAY

Served With a Selection of Breads $(1,7,9; see \ allergen \ List)$ $\in 8.50$

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

WARM CHICKEN CAESAR SALAD

Buttermik 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

GOATS CHEESE SALAD (GF)

Mixed Leaves, Roasted Walnuts, Beetroot and 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

GOURMET SANDWICHES

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

Fresh White Bread, Baked Ham, Cheddar Cheese, Onion, Tomato, Served with Fresh Chips and Salad (1, 7, 10: see allergen List) €15.00

PLOUGHMAN'S

Home Cooked Ham, Applewood Cheddar Cheese, Watercress, Red Apple, Eves Picallilli (1, 7, 12: see allergen List) €14.00

Gluten free bread available.

MAIN COURSES

DEEP FRIED FISH & CHIPS

In a Huggard Ale Batter, Peas, Tartare Sauce and Lemon
(1. 4: see allergen List)
€23.50

HOMEMADE IRISH BEEF BURGER

Cheddar Cheese, Smoked Bacon, Gherkin, Eve's Tomato Relish, O'Sullivans 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, a Crisp Poppadom and Naan Bread (1, 7, 9: see allergen list) €21.50

6OZ IRISH SIRLOIN STEAK SANDWICH

Rocket, Sweet Pepper Salsa, Mushroom Ketchup on Toasted Ciabatta, Served with Fresh Chips, with a choice of Pepper Sauce or Garlic Butter Gluten Free available on request. (1, 10, 12: see allergen list) €24.50

ADDITIONAL SIDE DISHES

Fresh Chips, Onion Rings, Pilau Rice, Side Salad €5.50

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 and 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

SWEET SECTION

SELECTION OF HOMEMADE COOKIES

Chocolate Chip or Shortbread Gluten Free available on request. (1.7.8.12: see allergen List) €6.00

WARM HOMEMADE SCONES

With Strawberry Jam, Lemon Curd and Clotted Cream Gluten Free available on request. $(1.3.7: see \ Allergen \ List)$ $\in 7.00$

IRISH FARMHOUSE CHEESE BOARD

A Selection of 5 Irish Cheeses with Spiced Apple Chutney, Pickled Walnuts & Sourdough Crackers (1.7.8, 10: see allergen List) €17.00

BAKED APPLE & RHUBARB BREAD & BUTTER PUDDING

Brioche, Vanilla Ice Cream, Almond Flakes (1, 3, 7, 8; see allergen list) \in 9.50

VANILLA CRÈME BRULEE

Citrus Shortbread (1, 3, 7: see allergen list) €9.50

VEGAN DESSERT OF THE DAY (GF) (Vegan) $\in 9.50$

List of Food Allergens:

- 1. Cereals (Containing 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 & Sulpahtes
 - 13. Lupin
 - 14. Molluscs

ROOM SERVICE WINE LIST

WHITE WINE

Chardonnay

Pale yellow in colour with green reflections. This wine is fruit driven with aromas of candied citrus fruit & roasted cashew.

BOTTLE €30.00 1/2 CARAFE €22.00 GLASS €8.00

Sauvignon Blanc

This attractive wine displays a pale straw colour, an exotic bouquet of fresh passion fruit and a long palate of tropical fruit underpinned by refreshing acidity.

BOTTLE €30.00 1/2 CARAFE €22.00 GLASS €8.00

Pinot Grigio

Fresh and fruity aromas of lemons, limes, peaches, and melon. Light, dry wine and very satisfying finish.

> BOTTLE €30.00 1/2 CARAFE €22.00 GLASS €8.00

Albarino

This wine has a yellow straw color with greenish glints. The nose has a high intensity of elegant grapey aroma, fresh fruit (peach, apricot, apple) dried herbs and mineral tones. On the mouth it is powerful and fruity with a nicely integrated acidity, good structure, and smoothness.

BOTTLE €35.00 1/2 CARAFE €25.00 GLASS €9.00

SPARKLING WINE

Prosecco

Straw coloured with green hints. Lovely and delicate, semi-dry and very fruity. Wonderfully fresh, pleasant and well-structured on the palate with a persistent fruity finish.

BOTTLE €39.50

ROOM SERVICE WINE LIST

RED WINE

Cabernet Sauvignon

Presence of red & black fruits with an herbal character, typical of Cabernets. Fruity and well balanced in the mouth.

BOTTLE €30.00 1/2 CARAFE €22.00 GLASS €8.00

Merlot

A real summer fruit compote of flavours that leaves a gently aromatic after-taste of raspberries, blackberries & plums.

BOTTLE €30.00 1/2 CARAFE €22.00 GLASS €8.00

Rioja

Ruby red colour. Expressive aromas, with a very pleasant fruity touch such as strawberry and raspberry. On the palate is balanced, tasty, full-bodied with a prolonged finish.

BOTTLE €35.00 1/2 CARAFE €25.00 GLASS €9.00

Malbec

This Malbec has red & violet colours, offering aromas of mixed berry fruits, vanilla & cocoa. The palate is fresh, and the berry flavours are lashed with exotic spices. Ripe tannins with a long sweetly spiced finish.

BOTTLE €35.00 1/2 CARAFE €25.00 GLASS €9.00

Rosé

This Rose is brilliant and deep pink in colour. This is a very fruity, aromatic wine with scents of strawberry, wild cherry, and grenadine.

BOTTLE €32.50 1/2 CARAFE €23.50 GLASS €8.50

There is a tray charge of €5 per person for room service. For more information on our wine lists, please be sure to ask.