

# L A K E R O O M

## SUNDAY LUNCH

Two Courses €39.50 / Three Courses €49.50

### Starters

#### Soup of the Day

house-made guinness bread

Contains sulphites, celery / bread contains wheat, barley oats, milk

#### Crisp Cod Salmon & Prawn Fish Cake

house salad, saffron aioli, house dressing

Contains crustacean, fish, milk, egg, mustard, sulphites, soya, almond, pine nut

#### Ardsallagh Goat Cheese Salad

baby leaves, cranberries, organic olive oil vinaigrette, toasted pine nuts, 20 year old giusti balsamic vinegar

Contains wheat, oat, milk, mustard, sulphites, pine nut, almond

#### Gochujang Andarl Farm Pork Belly

kimchi, house salad, sesame

Contains fish, soya, mustard, sulphites, pine nut, almond, sesame

### Mains

#### Slow Roasted Rib Eye of Angus Beef

young vegetables, red wine gravy

Contains milk, celery, sulphites

#### Irish Corn-fed Chicken Basquaise

slow cooked in pepper & tomato sauce

Contains egg, wheat, soya, milk, celery, sulphites

#### Baked Fillet of Hake

nduja, chick peas, tomato concassé

Contains fish, milk, walnut

#### Chef's Mejadra

middle east spiced beluga lentils & pilaf red rice, carrot, yogurt & coriander sauce, fried onions, grilled toonsbridge halloumi, sumac

Contains milk, celery

All main courses served with a side of mash potato and vegetables

### Desserts

#### Sticky Toffee & Apricot Pudding

vanilla ice cream, treacle caramel

Contains oats, egg, soya, milk, wheat, hazelnut, almond

#### Apple Crumble

apple gel, caramel ice cream

Contains wheat, peanut, hazelnut, almond, pistachio, egg, milk, soya

#### Cheesecake of the Day

your server will tell you all about it

Contains egg, milk, soya, wheat, peanut, hazelnut, almond, pistachio

#### Assiette Gourmande

selection of mini desserts from our pastry team