

L A K E R O O M

Cheese - Eat, Sip & Taste

Irish Farmhouse Cheese €18.50 Platter for One or to Share

cashel blue - cooleeney - milleens - smoked
applewood - chutney - fruit - crackers
contains allergens 1a, 1b, 7, 8g, 10, 12

Cashel Blue Cheese €6.90

beetroot crisp - coffee & cocoa
warm aghadoe honey
Ireland's first farmhouse blue cheese. It has a crumbly texture when young but as it matures it becomes semi soft with a strong flavour. Earthy flavour pairing from the beetroot and coffee finished with honey will soften this robust cheese
contains allergens 1a, 3, 6, 7, 8h

**Pair it with a taste of
Dow's LBV Port Wine +€3.50**

Cooleeney Farmhouse Cheese €5.90

truffle salt - sweet fermented walnut
crispy lavash bread
Produced in Co. Tipperary, this is a camembert type cheese with a bloomy white rind. It is mild when young and as it matures the cheese softens and develops an aromatic clean flavour. Presented with a classic walnut & truffle combination.

contains allergens 1a, 3, 7, 8g
**Pair it with a taste of
Graham Organic Port Wine +€3.50**

Milleens Farmhouse Thyme & Pink Peppercorn Infused Irish Rapeseed Oil Cheese €5.90

apple - cronin's cider & saffron chutney
potato cracker
A mature Co Cork cheese exhibits all the classic characteristics of a semi soft cheese. Its pronounced aroma indicates maturity and correct development. The oil infusion will temper the cheeses strength and the sharp chutney will pair perfectly
contains allergens 6, 7, 10, 12

**Pair it with a taste of
Kratcher, Cuvee Auslese +€4.00**

Mossfield Cumin & Red Wine €6.90 Pressed Organic Cheese

mout de raisin mustard - grapes - crackers
This is a handmade farmhouse hard cheese from Co. Offaly. It is a multiple award winner inclusive of the World cheese award. We brush it with a Beaujolais Fleurie to add a unique characteristic to this already beautiful cheese.

contains allergens 1a, 7, 10, 12
**Pair it with a taste of
Organic Domaine Bousquet +€4.00**

Allergens

- 1** Cereals containing Gluten (**1a** Wheat, **1b** Barley, **1c** Oats, **1d** Rye) **2** Crustaceans
3 Eggs **4** Fish **5** Peanuts **6** Soybeans
7 Dairy **8** Nuts (**8a** Brazil, **8b** Cashew, **8c** Hazelnut, **8d** Macadamia, **8e** Pecans, **8f** Pistachio, **8g** Walnuts, **8h** Almonds)
9 Celery **10** Mustard **11** Sesame
12 Sulphites **13** Lupin **14** Molluscs

Desserts

The Cloud	€12.50
light Irish velvet sheep yogurt mousse - hibiscus pineapple contains allergens 7, 8f	
Bubbles	€12.50
vanilla panna cotta - sea buckthorn - fun fruity tea bubbles contains allergens 6, 7	
Madong Chocolate Stone	€14.50
light smoky note dark chocolate - truffle - pistachio - coffee contains allergens 1a, 1c, 3, 6, 7, 8f, 8h	
The Apple	€13.50
white chocolate muscovado - nutty buckwheat - apple and whiskey contains allergens 1a, 1b, 1c, 3, 7	

After Dinner Drinks

Hot Drinks

Tea or Coffee	€6.50
with mignardise contains allergens 1a, 1b 1c, 3, 7	
Irish Coffee	€9.50
contains allergen 7	
Calypso Coffee	€9.50
contains allergen 7	
French Coffee	€9.50
contains allergen 7	
Baileys Coffee	€9.50
contains allergen 7	

Port

all our ports contain allergen 12

Dows, LBV Port	€7.50
Grahams, LBV Port	€8.00
Grahams Organic Port	€8.50

Whiskey

Bushmills 10 yr Single Malt	€10.00
Greenspot	€12.00
Yellowspot	€16.00
Redbreast 12 yr	€14.00
Redbreast 15 yr	€25.00
Redbreast 21 yr	€45.00

Cognac

Hennessy	€7.50
Hennessy XO	€35.00

Liqueurs

Amaretto	€7.00
Crème de Menthe	€7.00
Baileys	€7.00
contains allergen 7	