

L A K E R O O M

Starters

Soup of the Day

house-made Guinness bread

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

Gubbeen Chorizo & Orange Salad

baby gem, Gegarty cheese

Contains eggs, milk, mustard, sulphites

Oat Crusted Black Pudding

Alfonso mango, cranberry salad, mustard dressing

Contains oats, celery, mustard sulphites

Ardsallagh Goat Cheese Salad

mixed leaves, pickled onions, pine nuts,

balsamic, coffee soil

Contains wheat, oats, milk, mustard, sulphites (can be made gluten free)

Mains

Slow Roasted Aged Rib Eye Beef

young vegetables, red wine gravy

Contains milk, celery, sulphites

Grilled Cornfed Chicken

mushroom & marsala sauce

Contains milk, celery, sulphites

Baked Fillet of Cod

tender stem broccoli, lobster sauce

Contains crustaceans, fish, milk, celery, sulphites, molluscs

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 will be served with a side of mashed potato and vegetables

Desserts

Sticky Toffee Pudding

vanilla ice cream, miso caramel, popcorn

Contains oats, eggs, soya, milk.

Apple Granola Crumble

apple gel, caramel ice cream

Contains wheat, almonds, hazelnuts, walnuts, eggs, milk

(can be made gluten free and vegan)

Vanilla Crème Brûlée

sesame snap

Contains eggs, milk, almonds

Cheesecake of the Day

your server will tell you all about it

Contains wheat, barley, oats, soybeans, milk, almonds

SUNDAY LUNCH

Two courses €39.50 per person

Three courses €49.50 per person

All our beef is of Irish Origin