

# 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, hegarty 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 mash potato and vegetables

## Desserts

### Sticky Toffee Pudding

vanilla ice cream, miso caramel, pop corn

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