

L A K E R O O M

To Begin

Caramelised Onion Soup

umami broth - 54°C organic egg - hegarty cheese crisp
contains allergens 3, 9, 12

The Beetroot

ardsallagh goats cheese - beetroot - cocoa - coffee
contains allergens 1a, 1c, 3, 6, 7, 8h

Organic Irish Salmon

pine cured salmon - daikon - orange gin & tonic
contains allergens 4, 12

Spiced Salt Baked Irish Baby Carrots

carrot & lime dressing - pomegranate - hazelnut - organic smoked tofu
contains allergens 6, 8c

our appetisers are served with freshly baked bread & butter

contains allergens 1a, 1b 1c, 3, 7

Followed by

Guinea Fowl

jerusalem artichoke - fermented elderberries
contains allergens 1a, 7, 9, 10, 12

Skeaghanore Duck

kale - bergamot
contains allergens 1a, 7, 9, 12

Kerry Lamb

brassica - salsify - truffle
contains allergens 7, 9, 12

Cod & Mussels

confit of organic vegetable - mussels - saffron & orange soup
contains allergens 2, 4, 7, 9, 12, 14

main courses are served with potatoes and vegetables

may contain contain allergens 3, 7, 8a, 8b, 8c, 8d, 8e, 8f, 8g, 8h, 9, 10, 12

And Finally

Vahlrona Chocolate Sphere

praline mousse - white wine & chocolate sauce
contains allergens 1a, 6, 8c, 8h, 7

Roasted Organic Buckwheat Parfait

black sesame - whiskey & grapefruit gel
contains allergens 1a, 1b, 1c, 3, 7, 11

The Cloud

Irish velvet sheep's yogurt mousse - pistachio - hibiscus pineapple
contains allergens 7, 8f

Bubbles

vanilla panna cotta - sea buckthorn - granny's garden tea bubbles
contains allergens 6, 7

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 All our beef is of Irish Origin