

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