



The warmest of welcomes to our *lakeside restaurant*.

Discover dishes thoughtfully crafted from high quality Irish ingredients, locally sourced where possible.

Enjoy reimagined pub classics, *nostalgic flavours* and *bold new creations*.

Ready to celebrate good food with us?
Come on in.

V - No meat or fish | GFO / GF - Ask for gluten free option | VEO / VE - Ask for vegan option

Please note that some of our meat/fish dishes may contain bones.



IMPORTANT ALLERGEN INFORMATION

Use the QR code to access important allergy information and to select suitable items for your specific food allergy or intolerance. It is your responsibility to ensure that items are suitable based on the information provided on the portal. Menu descriptions may not include all ingredients.

SANDWICHES

Served *12 noon - 5pm*

All sandwiches are served with crisps on your choice of thick-cut white bread or Irish granary bread.

**unless stated otherwise*

GFO - Served in white bread only

Add Fries **V GFO VEO** to any sandwich

Add a Mug of Soup **V GFO VEO** to any sandwich

Chicken BLT **GFO**

Roast chicken breast with crisp streaky bacon, butterhead lettuce, plum tomato and creamy mayonnaise.

Pulled Ham Hock & Irish Dubliner Cheddar **GFO**

Lightly dressed in mayonnaise with a little touch of apple.

Tuna, Cucumber & Red Onion **GFO**

In a light lemon mayonnaise.

Avocado & Sun-Blushed Tomato **V GFO VEO**

With rocket.

5oz Striploin Steak Sandwich

Medium rare 5oz steak, sautéed mushrooms and onions, with Ballymaloe relish and rocket leaves on a sub loaf.

SOUP

Served *12 noon - 5pm*

Freshly made soup of the day **V GFO VEO**

Served with soda bread.

Please see our specials board for today's soup of the day.

SIDES

Garlic Sourdough Boule **V VEO**

Wilted Greens **V GFO VEO**

Colcannon **V GFO**

Herb-Buttered New Potatoes **V GFO**

Crispy Fries **V GFO VEO**

Sweet Potato Fries **V GFO VEO**

Onion Rings **V VEO**

Lightly Dressed House Salad **V GFO VEO**

Curry Sauce **V VEO**

STARTERS

Sharing Platter

A selection of locally sourced Irish charcuterie, including Gubbeen Smokehouse chorizo and salami, Cloonbook farmhouse cheese and Tipperary Brie. Served with marinated vegetables, Ballymaloe relish, artisan crackers and breads.

Perfect for two people to share.

Seafood Chowder **GFO**

A rich, creamy chowder filled with seafood, potatoes, onions and herbs, gently simmered to create a comforting classic. Served with soda bread and Irish butter.

Black Pudding Scotch Egg

A golden, crisp Scotch egg wrapped in Herterich's renowned Longford black pudding, served with a crisp apple and celeriac slaw and our house sweet onion relish.

Chicken Wings **GFO**

Served in a crisp coating, with our lightly spiced house aioli.

Atlantic Prawn Cocktail **GFO**

With crisp baby gem lettuce, diced avocado and marinated cucumber, finished with Marie Rose sauce and soda bread.

Crispy Sweet Potato Falafel **V VEO**

Served on a bed of baby leaf salad with smooth hummus, sun-dried tomatoes, fresh cucumber, pickled red onion, finished with a drizzle of balsamic dressing.

SALADS

Available as a starter or main.

Large salads are served with a side of new potatoes.

Add Grilled Chicken **GF** or Grilled Halloumi **V GF**

Bacon, Baby Gem & Buttermilk Salad **GFO**

Smoky bacon, crisp baby gem lettuce, golden herb croutons, shaved Dubliner Cheddar cheese and a creamy buttermilk dressing.

Bluebell Falls Goat's Cheese & Beetroot Salad **V GFO**

Peppery rocket with roasted beetroot, glazed Bluebell Falls goat's cheese, sweet pepperdew, toasted pumpkin seeds and macerated red onion, finished with a balsamic glaze.

THE CLASSICS

Cheese Burger

6oz Irish beef patty topped with melted Dubliner Cheddar, crispy bacon, tomato, pickle and butterhead lettuce, finished with our signature burger sauce.
Served in a toasted brioche bun with fries and shredded side salad.

Vegetarian Burger V VEO

Meat-free burger patty topped with Dubliner Cheddar, tomato, pickle and butterhead lettuce, finished with our signature burger sauce.
Served in a toasted brioche bun with fries and shredded side salad.

Traditional Lamb Shank Shepherd's Pie GFO

Slow-braised Irish lamb shank with rich herbs and vegetables, topped with creamy mashed potato and served with buttered seasonal greens.

Pan-Roasted Atlantic Hake

Served with a crisp herb crust, crushed new potatoes, tempura tenderstem broccoli and a delicate cherry tomato beurre blanc.

Braised Irish Beef Short Rib GFO

Meltingly tender and full of flavour, served with duchess potato, roasted root vegetables and a rich red wine jus.

Root Vegetables & Lentil Cottage Pie V VEO

Topped with creamy sweet potato and served with buttered seasonal greens.

Free Range Pork Tomahawk

Grilled free-range pork tomahawk served with Savoy cabbage and bacon, crispy ham hock and Coolea cheese croquette, finished with a cider jus.



THE GRILL

A selection of premium Irish steaks, straight from Gilligan Farm in Roscommon, grilled to your liking.

All grills are served with fries and roasted vine tomatoes.

5oz Sirloin Minute Steak GFO

8oz Fillet Steak GFO

10oz Sirloin Steak GFO

14oz T-Bone Steak GFO

Add a sauce to your grill

Peppercorn Sauce GF | Béarnaise Sauce GF
Red Wine Jus GF | Garlic Butter GF

DESSERTS

Baileys Bread & Butter Pudding V

Warm indulgent brioche infused with smooth baileys and served with rich vanilla custard.

Spiced Toffee Apple Torte V GFO VEO

A gluten-free cinnamon biscuit base topped with a smooth spiced apple vegan cheesecake, finished with a rich caramel-style glaze. Served with vanilla ice cream.

Chocolate & Espresso Mousse

Infused with espresso and served with raspberry and chocolate soil, fresh raspberries and whipped cream.

Salted Caramel Cheesecake V

Topped with sweet toffee sauce and whipped cream.

Irish Cheese Plate GFO

A selection of fine Irish cheeses served with artisan crackers, celery, crisp apple and seasonal grapes.

Affogato

Creamy vanilla ice cream served with freshly brewed espresso poured tableside.

Make it extra special

Add a measure of Baileys or Frangelico to your Affogato

Ice Cream Selection

1 scoop | 2 scoop | 3 scoop

Choose from:

Vanilla V GFO VEO

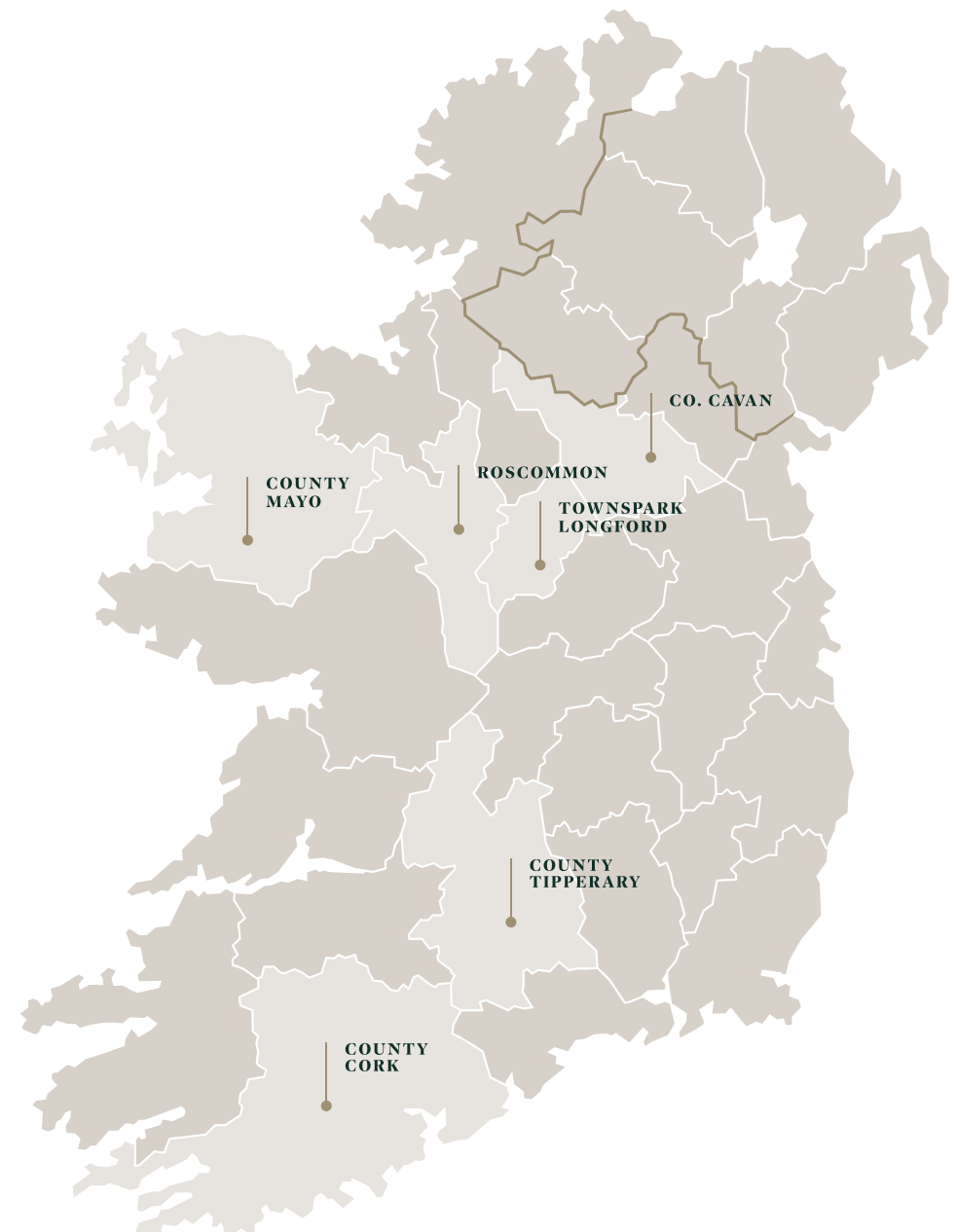
Strawberry V

Chocolate V

Caramel V

Bubblegum V

OUR SUPPLIERS



Dubliner Cheddar

Carbery Cheese Manufacturer, *County Cork*

Ballymaloe Relish

Little Island, *County Cork*

Gubbeen Smokehouse Chorizo & Salami

Gubbeen, *County Cork*

Cloonbook Irish Farmhouse Cheese

Claremorris, *County Mayo*

Tipperary Brie

Cooleeney Farm, *County Tipperary*

Herterichs of Longford Black Pudding

Townspark Longford

Bluebell Falls Goats Cheese

Newtownshandrum, *County Cork*

Gilligan Farm (Lamb & Beef)

Roscommon

Higgins Farm (Pork)

Co. Cavan