



WELCOME TO OUR
LAKESIDE RESTAURANT
3 COURSE SET
DINNER MENU
€50.00- SAMPLE

IF YOU HAVE ANY ALLERGIES OR DIETARY
REQUIREMENTS, PLEASE LET YOUR SERVER
KNOW AND ONE OF OUR KITCHEN TEAM WILL
BE HAPPY TO COME AND CHAT WITH YOU.

TEAS, COFFEES & DRINKS
WILL INCUR AN ADDITIONAL CHARGE
AS WILL SOME DISHES WHICH ARE
MARKED AS SUPPLEMENTS



STARTERS

TODAY'S SOUP

LOCAL CHEESE SALAD

TOONSBRIDGE DAIRY BUFFALO MOZZARELLA, TOMATO & BASIL, SMOKED BACON,
CARMELISED BALSAMIC & ORANGE DRESSING

Suggested Wine Pairing: Il Bucco Pinot Grigio €8.50

WEST CORK SEAFOOD CHOWDER

[SUPPLEMENT €3]

WITH SHERIDAN'S CRACKERS

Suggested Wine Pairing: Benovie Chardonnay €7.50

VEGAN CARROT & ONION GOUGANE BHAJIS

LIGHTLY SPICED PEAR & CIDER RELISH

Suggested Wine Pairing: Dreissigacker Riesling €10

GRILLED CLONAKILTY BLACK PUDDING

SMOKED BACON, PORK SAUSAGE & GARDEN SAGE POTATO CAKE, PUREED APPLE

Suggested Wine Pairing: Caminante Tempranillo €8

SWEET MELON

CANTALOUPE, GALIA & WATERMELON,

BOULABÁN FARM MANGO SORBET, SHERRY ORANGE & CINNAMON SYRUP
(CONTAINS ALCOHOL)

Suggested Wine Pairing: Jeio Prosecco €11

FISH CROQUETTES

LEAVES, PICKLED RED ONION, DRESSING OF LIME, CORIANDER, SOY & SESAME, TARTARE

Suggested Wine Pairing: Menard Rosé €7.50

SAUTÉED ATLANTIC PRAWNS

[SUPPLEMENT €3]

WHIPPED GARLIC BUTTER, GARLIC BREAD FOR DIPPING

Suggested Wine Pairing: Destinea Sauvignon Blanc €9



MAIN COURSES

GRILLED FILLETS OF WILD LEMON SOLE

FRIED BABY POTATOES, GREENS, RED PEPPER RELISH

Suggested Wine Pairing: Destinea Sauvignon Blanc €9

CLONAKILTY SUPREME OF CHICKEN

TRADITIONAL POTATO & SAGE STUFFING, SMOKED BACON, ROSEMARY GRAVY

Suggested Wine Pairing: Benovie Merlot €7.50

VEGAN DISH

FRAGRANT FALAFELS, HOUSE CUT FRIES, SALAD, TOMATO & CHILLI JAM

Suggested Wine Pairing: Benovie Chardonnay €7.50

GRILLED 8OZ. ANGUS IRISH SIRLOIN STEAK

MUSHROOM ROSTI POTATO, ROCKET, PARMESAN & 12 YEAR OLD BALSAMIC

[SUPPLEMENT €8.90]

[ADD SURF - 4 PRAWNS IN GARLIC BUTTER - €5 SUPPLEMENT]

(COUNTRY OF ORIGIN OF BEEF IS IRELAND)

Suggested Wine Pairing: Cabernet Petit Verdot €9.50

KATY'S FANCY FISH - PAN-ROAST WILD TURBOT & SCALLOPS

[SUPPLEMENT €8.90]

AUTUMN GREENS, SAGE BUTTER

Suggested Wine Pairing: Dreissigacker Riesling €10

TWICE-ROASTED SKEAGHANORE HALF DUCK

[SUPPLEMENT €8.90]

POTATO, SAGE & PARSLEY STUFFING, CARAMELISED ORANGE SAUCE

Suggested Wine Pairing: Virgen Malbec €10

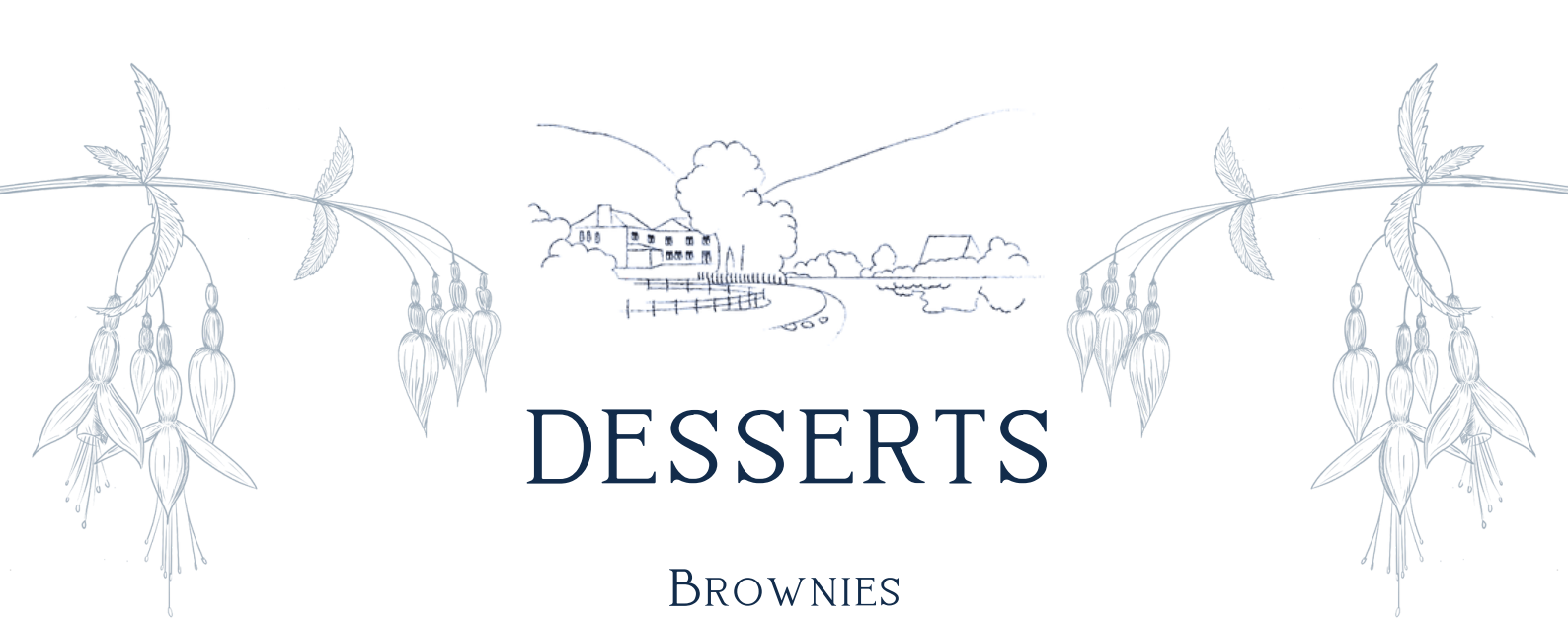
ROLF'S 8OZ WAGYU BURGER

LOCAL WAGYU BEEF BURGER, HEGARTY'S CHEDDAR CHEESE, SMOKED BACON,

RYE BUN & FRIES, PEPPER & WHISKEY SAUCE

Suggested Beer Pairing: Local 9 White Deer Stag Kolsch- €6

*All of our main courses are served with
sharing dishes of potatoes & seasonal vegetables*



DESSERTS

BROWNIES

WHEAT-FREE CHOCOLATE FUDGE BROWNIES, SALTED CARAMEL ICE-CREAM
CHOCOLATE FUDGE SAUCE & CREAM

Suggested Pairing: Espresso Martini €12

AGA-BAKED BRAMLEY APPLE CRUMBLE

VANILLA ICE-CREAM & CREAM

Suggested Pairing: Gros Manseng 100ml €6

GOUGANE MESS

VANILLA ICE-CREAM, MINI MERINGUES, RASPBERRY COULIS & CREAM

Suggested Pairing: Jeio Prosecco €11

VANILLA CRÈME BRÛLÉE

TODAY'S MINI SHORTBREAD COOKIE

Suggested Pairing: Five Farms Irish Liqueur €6

ICE-CREAM SELECTION

HAZELNUT, WHITE CHOCOLATE & STRAWBERRY ICE-CREAM

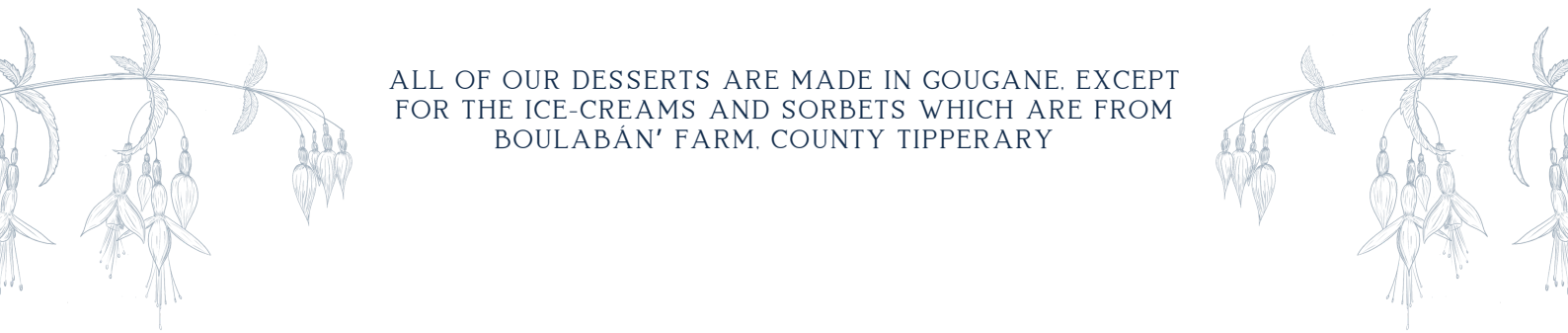
HONEY VANILLA FRUIT & NUT BRITTLE

MUNSTER CHEESE PLATE

GUBBEEN, CASHEL BLUE & LOCAL CHEDDAR

SHERIDAN'S CRACKERS AND OUR TOMATO & APPLE RELISH (SUPPLEMENT €3)

Suggested Pairing: Taylor's LBV. Port 50ml €6



ALL OF OUR DESSERTS ARE MADE IN GOUGANE, EXCEPT
FOR THE ICE-CREAMS AND SORBETS WHICH ARE FROM
BOULABÁN' FARM, COUNTY TIPPERARY