

LAKEVIEW RESTAURANT

STARTERS

Soup of the Day <i>anraith</i>	7
Homemade fresh soup of the day. Served with house brown bread & butter. (9,10)	
Chowder <i>súip mhuilin</i>	12.5
Creamy seafood chowder made with locally caught fish and shellfish from Clew Bay. Served with homemade brown bread. (1,2,4,9,10)	
Chicken Liver Pate <i>teach feirme paile ae sicín</i>	10.5
House-made quenelle of chicken liver pate with toasted brioche and plum jam. (1,9)	
Ham Croquette <i>prata blasta seasmi</i>	9.95
Savory croquette with slow-cooked Mayo ham, set on a rich spicy tomato sauce. (1,3,9,11)	
Smoked Salmon Blinis <i>brandán deataithe le blinis</i>	12.5
Traditional Clarkes of Westport smoked salmon, dressed in capers and lemon. Served with blinis and house brown bread. (1,3,4,9)	
Buffalo Mozzarella & Heirloom Tomato Salad <i>cáis mozzarella agus trátaí</i>	9.95
Sliced heirloom tomatoes and Irish mozzarella, dressed in red onion and basil, with sweet balsamic glaze and topped with croutons. (1,9)	
Crab Salad <i>sailèad portán</i>	15.5
Fresh crab, crisp apple, fragrant herbs dressed in crème fraîche. Served with toasted brioche and homemade chutney. (2,4,9,11)	

DESSERTS

Sticky Toffee Pudding <i>maróg taifí greamaitheach</i>	7.95
Warm, indulgent sticky toffee sponge served with fresh cream and artisan vanilla ice cream. (1,3,8,9)	
Panna Cotta <i>maróg bó finne</i>	7.95
Silky vanilla panna cotta served with crisp biscotti, fresh cream, and a vibrant berry coulis. (1,3,9)	
Apple & Cinnamon Tart <i>toirtín úll agus cainéal</i>	7.95
Warm spiced apple and cinnamon filling topped with a golden buttery crumble, served with fresh cream and vanilla ice cream. (1,3,9)	

allergens

1. gluten 2. crustaceans 3. eggs 4. fish 5. molluscs 6. soy beans 7. peanuts 8. nuts 9. dairy 10. celery 11. mustards 12. sesame seeds 13. sulphites 14. lupin

MAINS

Chicken Supreme <i>sicín uachtaracha</i>	22.5
Pan-roasted chicken supreme, set on a creamy leek & mushroom ragout. Served with seasonal garden vegetables and potato. (1,9,11,13)	
Butcher Cut Pork Chop <i>gríscín muceola</i>	28.5
Juicy pork chop with apple cider sauce, black pudding bon bon, pea shoots, roasted vegetables, and creamy mash. (1,3,9,13)	
Pan Roasted Monkfish <i>rósta friochtáin manach</i>	29.95
Pan-roast monkfish filet, served with sweet red pepper coulis, with seasonal garden vegetables and potatoes. (4,9,13)	
Lamb Shoulder Duo <i>da bealach uaneoil</i>	26.95
Rustic lamb duo braised shoulder with savory cottage pie. Served with garden seasonal vegetables, potato & herb lamb jus. (3,9,10,13)	
Gnocchi <i>plúr dumpling pratai</i>	19.95
Served with pea shoots topped with hazelnuts drizzled basil oil in a fused cream sauce. (1,3,4,9,13)	
Oven Baked Hake <i>trainse cholmoir go bog bruite</i>	27.95
Oven-baked hake with a crab herb crust, set on a bed of wilted greens. Served with seasonal vegetables and potatoes. (1,2,3,4,9,13)	
Sirloin Steak 10oz <i>mairteoil steak tí</i>	36.95
Grilled and served with flat mushroom flavored with garlic grilled herb tomato, with a choice of pepper sauce, garlic butter, or red wine jus, chips or mash. (1,3,9,10,11)	

West Of Ireland Cheese Plate <i>pláta cáise thiar na hÉireann</i>	14.95
Selection of three west of Ireland cheeses, grapes, apple & crackers. (1,9,10)	
Selection of Ice Cream <i>Roghnú tí uachtar reoite</i>	7.50
A delectable selection of creamy ice creams, served with seasonal berries, fresh cream, and a vibrant summer fruit coulis. (3,9)	