

HOMEMADE DESSERTS	€/c
<b>Homemade apple &amp; berry crumble</b> (1,3,7) with cinnamon & vanilla ice cream & crème anglaise	6.50
<b>Chef's homemade cheesecake of the day</b> (1,7,8) with fruit coulis & fresh cream	6.50
<b>Trio of dairy ice creams</b> (1,3,7) AGF On a giant homemade chocolate chip cookie with caramel sauce	6.50
<b>Strawberry Pavlova</b> (3,7,12) GF with raspberry coulis & crème anglaise	6.50
<b>Pistachio &amp; raspberry tart</b> (1,3,7,8) with lemon curd ice cream & crème anglaise	6.50
<b>Triple chocolate espresso brownie</b> (1,3,7) With roasted hazelnut and honey ice cream	6.50
<b>Praline &amp; passion fruit parfait</b> (1,3,7,8) GF With mango coulis & Chantilly cream	6.50
<b>Strawberry &amp; ginger Crème Brulee</b> (1,3,7,8) AGF With homemade biscotti	6.50
<b>Brioche bread &amp; butter pudding</b> (1,3,7) With rum & raisin ice cream	6.50

HOT BEVERAGE	
Tea	2.30
Coffee/ Espresso	2.30
Café macchiato	2.85
Café latte/Cappuccino	3.00
Café mocha	3.00
Frappuccino (served chilled)	3.00
Add an extra shot of coffee to any of the above	.50
Add a flavour syrup (Chai, hazlenut or gingerbread)	.50
Hot chocolate topped with marshmallows	3.20
Children's hot chocolate topped with marshmallows	2.50
Herbal teas (please ask to see selection)	3.00
Irish coffee, Calypso coffee, French coffee, Bailey's coffee	6.95

*All of our teas and coffees are supplied by Bewley's*

## ALLERGENS

1=cereals containing gluten, 2= crustaceans, 3=eggs, 4= fish, 5= peanuts, 6= soya, 7= milk, 8 =nuts, 9= celery/celeraic, 10 =mustard, 11= seame seeds, 12= sulphur dioxide (sulphites), 13= lupin, 14= molluscs

**GF/AGF;** If you are coeliac, highlighted dishes are Gluten Free/available gluten free by altering the dish so please inform your server.

**Please note** that some products have been produced alongside nuts/nut oil so we cannot guarantee nut free.

# O'Hara's Bar Food Menu

Served from 12pm to 9pm

## TAPAS SELECTIONS

(Choose a minimum of 2 selections excluding Tapas board)

	€/c.
<b>Chef's Tapas board</b> (1,7,10,12) Serrano ham, Salami & chorizo, mozzarella, Pecorino Romano cheese, green olives, bread sticks, grilled courgette with Ballymaloe tomato relish	<b>13.50</b>
<b>Plump green olives</b> V	3.75
<b>Sun blushed tomatoes</b> V	3.75
<b>Fresh bread board</b> (1,3,5,6,7,8,10,13) V Warm ciabatta, rustic loaf, & bread sticks served with pesto oil, sundried tomato & garlic butter	4.95
<b>Ardallagh goats cheese tartlets</b> (1,3,5,7,8,12,13) V With pear, raisin & cinnamon chutney	4.95
<b>Buffalo mozzarella cheese Bruschetta</b> (7,10,12) V Sun blushed tomato & rocket	4.95
<b>Feta cheese, sugar snap peas, vine tomato salad</b> (7,10,12) V/GF With toasted pine nuts	4.95
<b>Mini pulled pork brioche</b> (1,7,10,12) (Slow cooked in a barbecue marinade)	4.95
<b>Deep fried calamari</b> (1,2,3,4,10,12) With garlic & lemon aioli	4.95
<b>Irish oak smoked salmon</b> (1,3,4,10,13) VGF With caper & lemon on brown bread	4.95
<b>Mini fishcakes with salmon, smoked cod &amp; hake</b> (1,2,3,4,10,12) With Dijon caper aioli	4.95
<b>Spicy buffalo chicken wings</b> (1,6,7,10,12) GF With a Hoi sin and barbeque glaze	4.95
<b>Golden fried chicken croquette</b> (1,3,7, 10,11) With garlic aioli and dressed rocket	4.95

STARTERS	€/c.
<b>Lakeside seafood and shellfish chowder</b> (1,2,4,7,9,12,14) AGF With our homemade brown bread	<b>8.50</b>
<b>Homemade soup of the day</b> (1,3,7,9,12) AGF /V	<b>5.00</b>
<b>Baked goat's cheese tartlet</b> (1,6,7,10,12,13) AGF/V With poached pear, raisin & cinnamon chutney, sweet beetroot reduction & rocket leaves	<b>9.50</b>
<b>Spicy buffalo chicken wings</b> (1,6,7,10,12) GF Cooked in our hoi sin and barbecue glaze	<b>10.00</b>
<b>Deep fried calamari</b> (1,2,3,4,7,10) With garlic and lemon aioli	<b>8.00</b>
<b>Buffalo mozzarella cheese &amp; sun blushed tomato bruschetta</b> (1,7,10,12) V With rocket leaves, drizzled with balsamic dressing	<b>9.50</b>
<b>Deep fried French brie</b> (1,3,7,10,11) V with mixed leaves, cranberry relish and French dressing	<b>9.00</b>
<b>Caesar salad</b> (add chicken) (1,3,6,7,10,12) AGF Cos lettuce, bacon lardons & parmesan shavings all bound in a classic Caesar dressing, with crisp garlic croutons	<b>9.50/13.50</b>

GOURMET SANDWICHES	€/c.
<b>6oz Hereford steak sandwich</b> (1,3,6,7,10,12,13) AGF Served on a toasted ciabatta, with sautéed onions and mushrooms, pepper sauce, French fries and salad garnish	<b>16.50</b>
<b>Traditional oak smoked Kenmare salmon</b> (1,3,4,10,12,13) AGF On homemade soda bread with chive cream cheese & salad garnish	<b>11.00</b>
<b>Lakeside Club sandwich</b> (1,3,7,10,12,13) AGF Layers of grilled bacon, chicken, tomato & lettuce served with French fries	<b>13.50</b>
<b>Classic BLT</b> (1,3,7,10,12,13) AGF With salad garnish and French fries	<b>10.00</b>
<b>Toasted brie ciabatta</b> (1,3,7,10,12,13) AGF / V With French dressed rocket & Ballymaloe tomato relish	<b>8.50</b>
<b>Regular/toasted /wrap/ ciabatta</b> (3,10,12) Choose 1 meat & 2 salad fillings: ham/chicken/tuna (4)/cheese (7)/ lettuce/tomato/peppers/onions/mayonnaise (3, 10, 12) <b>Extra fillings 60c per item</b>	<b>5.00/5.50/5.75/6.50</b>

MAIN COURSES	€/c.
<b>100z fillet steak</b> (1,3,6,7,12) AGF	<b>29.00</b>
<b>100z sirloin steak</b> (1,3,6,7,12) AGF Both served with choice of cracked peppercorn sauce, garlic butter, or red wine jus, & onion ring. With a choice of French fries & salad or mashed potatoes & vegetables. Both above are 28-day dry aged Irish Hereford steak	<b>26.00</b>
<b>Pan seared supreme of chicken</b> (1,6,7,9,12) AGF With garden herb stuffing served on a bed of creamed potato with chasseur sauce	<b>16.50</b>
<b>Lakeside chicken burger</b> (1,3,7,10,11,13) AGF Pan seared fillet of chicken marinated in southern spices with beef tomato & grilled sliced cheese served in a brioche bun with French fries & sweet roast red pepper & Ballymaloe tomato relish	<b>15.50</b>
<b>Lakeside 100z grilled beef burger</b> (1,3,6,7,10,13) AGF With bacon & cheese in a brioche bun served with a choice of peppercorn sauce or Ballymaloe tomato relish & French fries	<b>15.50</b>
<b>Chickpea &amp; lentil curry (add chicken)</b> (1,5,6,7,8,9) AGF V served with basmati rice & garlic and coriander naan bread	<b>13.00/16.50</b>
<b>Asian style vegetable stir fry (add chicken/prawn)</b> (6,11,12) GF/V prawn; (2,4,6,11,12,14) AGF With garlic, ginger soya & sweet chilli served with basmati rice & poppadum	<b>13.50/16.50/19.50</b>
<b>Penne Pasta (add marinated chicken)</b> (1,7,11) AGF V In a wild mushroom cream sauce with parmesan shavings, white truffle oil & toasted garlic ciabatta	<b>13.50/16.50</b>
<b>Pan seared fillets of sea bass</b> (2,4,7,9,12,14) GF Finished with a sun dried tomato cream sauce with basil & roast vine cherry tomatoes	<b>22.50</b>
<b>Fresh Hake fillet with pesto herb crust</b> (1,2,4,7,9,12,14) AGF Served with a white wine & lemon reduction & roast root vegetables	<b>18.50</b>
<b>Oven baked fillet of salmon</b> (2,4,7,9,12,14) GF Served on a bed of spring onion mash with a lemon beurre blanc cream sauce & braised asparagus	<b>20.50</b>
<b>White Gypsy beer battered traditional fish &amp; chips</b> (2,4,7,9,12,14) GF Made with Tipperary local craft beer, mushy peas, tartar sauce & French fries	<b>16.00</b>

SIDE ORDERS	€/c.
<b>French fries, Onion rings</b> (1,7,12), <b>Creamed potato</b> (7,12), <b>Mixed baby leaf side salad</b> (10,12) <b>Buttered vegetables, Spicy wedges, Rustic garlic bread</b> (1,7,)	<b>3.00</b>

All of our dishes are freshly cooked to order, please allow for cooking time.

All of our breads & desserts are made in the hotel by our pastry team.

All of our beef is Irish Hereford & sourced locally in ABP Nenagh, and can be fully traced from farm to fork.