

L A K E R O O M

Our exclusive menu celebrates some of Kerry's finest artisan producers. Fusing time-honoured flavours, foraged plants, innovative techniques and meticulous preparation methods, it delivers a remarkable gastronomic experience. The Lake Room is an intimate setting, complete with the breathtaking backdrop of the Lakes of Killarney and the MacGillycuddy Reeks, as well as its own wine cellar.

Welcome

Amuse Bouche

a small introduction with a creative fun bite with the compliments of our chef
check with your server about dietary requirements

To Begin

Cauliflower & Truffle Velouté

cauliflower textures, hazelnut, black truffle
contains milk, sulphites, soya, wheat, hazelnut (can be made gluten free)

€13.50

Chilled Cromane Oysters

sea buckthorn, chilli, galangal, citrus ponzu
contains wheat, fish, mollusc, soya, sesame

€14.50

Walk in the Forest

irish venison pastrami, elderberries, salted valrhona itakuja, chestnut
contain wheat, oat, egg, soya, milk, almond, sulphites

€15.50

The Beetroot

ardsallagh goat cheese, coffee and cocoa soil, beetroot puree
contains wheat, oat, egg, soya, milk, almond

€14.50

Crème Brûlée of Foie Gras

blackberries, manodori dark cherry vinegar, pain d'épice
contain wheat, egg, soya, milk, sulphites

€19.50

€4 SUPPLEMENT FOR GUESTS ON A DINNER INCLUSIVE

Planked Rainbow Trout

scandinavian planked fillets of trout, woodland sour cream, house made chargrilled sourdough
contain wheat, fish, milk, sulphites

€15.50

Organic Leek

charred leeks, truffle, lemon balm, hazelnut
contains soya, hazelnut

€12.50

All our beef is of Irish Origin

our appetiser will be served with freshly baked bread and butter
may contain wheat, oat, barley, milk

Followed By

Irish Angus Beef €42.50

fillet of beef with a baked oxtail, treacle & whiskey pudding, parsnip

€8 SUPPLEMENT FOR GUESTS ON A DINNER INCLUSIVE

contains wheat, oat, barley, soya, milk, sulphites, celery

Cod & Cep €36.50

cep velouté, squash, walnut

contains fish, walnut, milk

Organic Irish Salmon €34.50

shichimi togarashi, ginger, shitoku soy & dashi broth

contains wheat, fish, soya, sesame

Duck a l'Orange €38.50

skeaghanore duck tasting, ginger, timur pepper

contains wheat, egg, milk, celery, sulphites

Irish Guinea Fowl or Irish Corn-fed Chicken €32.50

brioche & liver parfait, pancetta, shallot cassis marmalade, port wine jus

contains wheat, egg, soya, milk, celery, sulphites

Kerry Lamb €38.50

tasting of lamb, yogurt, mint & pomegranate

contains wheat, egg, soya, milk, celery, sulphites

Butternut Squash Wellington €28.50

beetroot, vegan feta, smoked almonds

contains soya, almond, sulphites

main courses are served with potatoes and vegetables

may contain milk, celery, sulphites, almond, hazelnut, walnut

And Finally

Pear Bergerac €13.50

white chocolate mousse, prickly pear sorbet

contains wheat, egg, soya, milk, sulphites, hazelnut, pistachio, almond

Valrhona Kidavao Milk Chocolate €14.50

ganache, sable breton, irish cream

contains wheat, oat, barley, egg, soya, milk, sulphites, hazelnut, pistachio, almond

Pop Corn Panna Cotta €12.50

banana, miso caramel

contains soya, milk, sulphites, hazelnut, pistachio, almond

Saffron & Vanilla Crème Brûlée €13.50

caramelised apple, hazelnut brittle

contains egg, soya, milk, sulphites, hazelnut, pistachio, almond

Burratina €13.50

almond cake, coffee, roasted fig

contains wheat, egg, milk, hazelnut, almond, pistachio

End

Tea/Coffee €6.50

freshly brewed tea, herbal infusion or coffee and house made petit fours

contains wheat, barley, oats, egg, milk