

# 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 Carrauntoohil Mountains as well as it's own wine cellar.

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## 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

### Caramelised Onion Soup

€13.50

umami broth - 54°C organic egg - hegarty cheese crisp  
contains allergens 3, 9, 12

### The Beetroot

€16.50

ardsallagh goats cheese - beetroot - cocoa - coffee  
contains allergens 1a, 1c, 3, 6, 7, 8h

### Irish Lobster Cake

€18.50

house-made kimchi -saffron aioli  
€5 SUPPLEMENT FOR GUESTS ON A A DINNER INCLUSIVE  
contains allergens 2, 3, 4, 7, 9, 12

### Organic Irish Salmon

€18.50

pine cured salmon -daikon - orange gin & tonic  
€5 SUPPLEMENT FOR GUESTS ON A A DINNER INCLUSIVE  
contains allergens 4, 12

### Local Cromane Oysters

€18.50

passion fruit infusion - wakame  
€5 SUPPLEMENT FOR GUESTS ON A A DINNER INCLUSIVE  
contains allergens 3, 12

### Spiced Salt Baked Irish Baby Carrots

€14.50

carrot & lime dressing - pomegranate  
hazelnut - organic smoked tofu  
contains allergens 6, 8c

our appetisers are served with freshly baked bread & butter  
contains allergens 1a, 1b 1c, 3, 7

## Allergens

**1** Cereals containing Gluten (**1a** Wheat, **1b** Barley, **1c** Oats, **1d** Rye) **2** Crustaceans  
**3** Eggs **4** Fish **5** Peanuts **6** Soybeans  
**7** Dairy **8** Nuts (**8a** Brazil, **8b** Cashew, **8c** Hazelnut, **8d** Macadamia, **8e** Pecans, **8f** Pistachio, **8g** Walnuts, **8h** Almonds)  
**9** Celery **10** Mustard **11** Sesame  
**12** Sulphites **13** Lupin **14** Molluscs

All our beef is of Irish Origin

## A Little Break

your host will tell you all about today's middle course

## Followed By

**Aged Fillet of Hereford Beef** €52.50

wrapped in bacon - pickled miso mushrooms - celeriac

**€12 SUPPLEMENT FOR GUESTS ON A DINNER INCLUSIVE**

contains allergens 6, 7, 10, 12, 9

**Aged Rib-eye of Hereford Beef** €48.50

pickled miso mushrooms - celeriac

contains allergens 6, 7, 10, 12, 9

**Guinea Fowl** €28.50

jerusalem artichoke - fermented elderberries

contains allergens 1a, 7, 9, 10, 12

**Skeaghanore Duck** €38.50

kale - bergamot

contains allergens 1a, 7, 9, 12

**Kerry Lamb** €44.50

brassica - salsify - truffle

contains allergens 7, 9, 12

**Cod & Mussels** €34.50

confit of organic vegetable - mussels - saffron & orange soup

contains allergens 2, 4, 7, 9, 12, 14

**Wild Halibut** €52.50

poached in Kerry cider - organic leek - squash

**€12 SUPPLEMENT FOR GUESTS ON A DINNER INCLUSIVE**

contains allergens 4, 7, 9, 12

**Zing Beans** €29.50

organic edamame - vegan feta cheese - pickled mushrooms

smoked almonds - squash - yuzu dressing

contains allergens 6, 10, 12

**main courses are served with potatoes and vegetables**

may contain contain allergens 3, 7, 8a, 8b, 8c, 8d, 8e, 8f, 8g, 8h, 9, 10, 12

## And Finally

**Vahlrona Chocolate Sphere** €15.50

praline mousse - white wine & chocolate sauce

contains allergens 1a, 6, 8c, 8h, 7

**Roasted Organic Buckwheat Parfait** €13.50

black sesame - whiskey & grapefruit gel

contains allergens 1a, 1b, 1c, 3, 7, 11

**The Cloud** €12.50

Irish velvet sheep's yogurt mousse - pistachio - hibiscus pineapple

contains allergens 7, 8f

**Bubbles** €13.50

vanilla panna cotta - sea buckthorn - granny's garden tea bubbles

contains allergens 6, 7

## End

### Tea/Coffee

end your meal with  
freshly brewed tea,  
herbal infusion or  
coffee served with  
house made petit fours

**€6.50**

contains allergens

1a, 1b 1c, 3, 7