LAKE ROOM

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 it's 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

Cromane Mussels, Saffron & Orange Soup — €16.00
confit of vegetables
contains mollusc, fish, milk, sulphites

Foie Gras Crème Brûlée — €19.00
pain d'épice, blackberries
contains milk, sulphites, wheat, egg

Veal Carpaccio — €18.00
oyster mushroom, pickled shimeji, almond butter vinaigrette
contains sulphites, almond

Torched Mackerel — €17.00
kohlrabi remoulade, apple and tarragon gel, crisp oyster
contains fish, mollusc, egg, soya

Slow Cooked Duck Egg Yolk & Seasonal Mushrooms — €13.00
celeriac purée, buttermilk sauce, burnt leek ash
contain egg, sulphites, milk

Beetroot Tagliatelle — €12.00
peanuts, dressed confit of beetroot, lime salt
contains peanut, soya, wheat, sulphites

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

All our beef is of Irish Origin

Followed By

Rump of Irish Beef — €40.00
jerusalem artichokes, spinach, jus
contains soya, milk, sulphites

Local Sika Deer €10 SUPPLEMENT FOR GUESTS ON A DINNER INCLUSIVE — €45.00
butternut squash, cashel blue cheese, savoy cabbage, parsnip fondant
contains soya, milk, sulphites

Cornfed Chicken — €34.00
soft parmesan polenta, sauté of wild mushrooms, charred tenderstem broccoli, marsala velouté
contains soya, milk, sulphites

Fillet of Cod — €37.00
matcha tea hollandaise, fennel, grapefruit
contains fish, soya, egg, milk, sulphites

Pan-fried Fillet of Monkfish €5 SUPPLEMENT FOR GUESTS ON A DINNER INCLUSIVE — €43.00
noisette butter, brown shrimp & garam masala, cured cucumber, potato, capers, samphire
contains fish, crustacean, milk, sulphites

Roast Cauliflower — €24.00
beetroot hummus, coolattin aged cheddar sauce
contains milk, sesame, sulphites

Butternut Squash Pithivier — €25.00
vegan feta sauce, spinach, charred tenderstem broccoli
contains wheat, soya - vegan friendly

main courses are served with potatoes and vegetables of the day
may contain milk, celery, sulphites, almond, hazelnut, walnut

And Finally

Irish Sheep Yogurt Panna Cotta — €14.00
blackberries, sable breton, granny's garden tea bubbles
contains wheat, milk, egg, soya

Madong Chocolate Stone — €15.00
soil, truffle salt
contains soya, milk, wheat, egg

Mandarin Napoleon — €15.00
Champagne jelly, white chocolate & cognac bavarois, financier, vanilla ice cream
contains sulphites, egg, milk, soya, almond

Biscoff Cheesecake — €14.00
speculoos biscuit cheesecake, granny smith apple, salted caramel ice cream
contains soya, wheat, milk, egg, pistachio

Our Carrot Cake — €14.00
frangelico cream, orange, sweet panay ice cream
contains egg, milk, wheat, sulphites, hazelnut, walnut, pistachio

Dark Chocolate Sphere — €15.00
bailey's iced parfait, praline lime crunch, hot chocolate sauce
contains egg, milk, hazelnut, almond, wheat, soya