

L A K E R O O M

Our exclusive menu celebrates some of Ireland & 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.

Some of the local suppliers featured on our menu tonight

Oysters

Realt Na Mara, Cromane, Kerry

Beef

Flesk Meats, Ballyvourney, Cork

Mozzarella

Toonsbridge, Cork

Chicken

Tim Jones, Killarney, Kerry

Fish & Seafood

Spillane's Seafood, Killarney, Kerry

Dingle Bay Goat Cheese

Dingle Bay, Kerry

Goatsbridge Trout Caviar

Thomastown, Kilkenny

Velvet Cloud Yoghurts

Claremorris, Mayo

All our beef is of Irish Origin

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

Carpaccio of Veal Loin

€19.50

summer mushroom salad, pickled shimeji mushrooms, almond butter vinaigrette, smoked egg yolk purée
contains sulphites, milk, almond, egg

Chicken Liver Pâté

€12.50

chargrilled brioche, shallot chutney, granny smith purée
contains sulphites, milk, wheat, egg, mustard

Realt Na Mara Oysters

€16.50

bloody mary vinaigrette, seaweed powder
contains mollusc, sulphites, barley, milk, celery, fish, soya

Escabeche of Poached Sea Trout

€14.50

green olive, basil oil, tapioca cracker
contains fish, sulphites, barley, celery

Pickled Carrot Salad

€12.50

harissa spiced velvet cloud sheep's yogurt, carrot jam, citrus vinaigrette
contains sulphites, milk, mustard

Toonsbridge Mozzarella Salad

€15.50

heirloom tomato, chilled mozzarella espuma, kalamata olives
contains milk, sulphites

our appetiser will be served with freshly baked bread and butter

may contain wheat, oat, barley, milk

Followed By

Loin of Irish Hereford Beef €37.50
carrot purée, horseradish cream, jus
contains sulphites, milk - €8 SUPPLEMENT FOR GUESTS ON A DINNER INCLUSIVE

Rump of Local Lamb €34.50
courgette & basil purée, parmesan gnocchi, baby gem lettuce, jus
contains sulphites, milk, wheat, egg

Corn-fed Irish Chicken €32.50
broccoli purée, braised leeks, confit king oyster mushroom, chicken jus
contains sulphites, milk

Pan-fried Fillet of Halibut €39.50
cauliflower purée, grilled asparagus, goatsbridge trout roe, lime butter emulsion
contains sulphites, milk, fish

Roasted Fillet of Cod €36.50
fregola sarda, fennel, lardo di collonata, langoustine bisque espuma
contains fish, wheat, sulphites, milk, crustacean

Dingle Bay Goat's Cheese Pithivier €28.50
aubergine & piquillo pepper chutney, smoked aubergine purée, glazed beetroot, beetroot jus
contains wheat, egg, sulphites, milk, mustard - PLEASE ALLOW 25 MINUTES COOKING TIME

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

And Finally

Irish Yogurt Panna Cotta €13.50
cranberry, orange, granny's garden tea bubbles
contains milk

Madong Chocolate Stone €14.50
dark chocolate cremeux, black truffle salt, coffee soil
contains wheat, milk, egg, soya, almond, hazelnut

Bailey's Chocolate Sphere €14.00
iced baileys parfait, praline & lime crunch, hot chocolate sauce
contains egg, milk, wheat, almond, hazelnut, soya, sulphite

Biscoff Cheese Cake €12.50
granny smith apple, chocolate cookie crumb, salted caramel ice cream
contains wheat, soya, milk, egg

Pear & Pine €14.00
red wine poached pear, rice pudding, white chocolate, pine nuts, pistachio ice-cream
contains sulphites, milk, pine nut, pistachio, egg, soya

End

Tea/Coffee €7.50
freshly brewed tea, herbal infusion or coffee, house made petit fours
contains wheat, barley, oats, egg, milk