

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

T. Cronin Butchers, Killarney, Kerry

Chicken

Tim Jones, Killarney, Kerry

Fish & Seafood

Spillane's Seafood, Killarney, Kerry

Ardsallagh Goat's Cheese

Carrigtohill, Co. Cork

Goatsbridge Trout Caviar

Thomastown, Kilkenny

Cured Meat & Charcuteries

On the Wild Side, Castlegregory, Kerry

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

Tartare of Irish Hereford Beef

€21.00

pickled mushroom, confit egg yolk, bone marrow sourdough
contains wheat, celery, egg, milk, mustard, sulphites

Chicken Liver Pâté

€13.95

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

€15.50

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

Cauliflower Velouté

€14.50

cauliflower texture, black truffle
contains celery, wheat, milk, sulphites

our appetiser will be served with freshly baked bread and butter

may contain wheat, oat, barley, milk

Followed By

Grilled Irish Hereford Beef Rib Eye €44.00

duck fat fondant potato, sautéed wild mushrooms, green peppercorn sauce
contains sulphites, milk

€6 SUPPLEMENT FOR GUESTS ON A DINNER INCLUSIVE

Seared Duck Fillet €38.00

celeriac & kerry chorizo risotto, celeriac & miso jus
contains celery, milk, sulphites

Spatchcock Irish Chicken €35.00

grilled sprouting broccoli, bourguignon sauce, pickled wild mushrooms
contains celery, sulphites, milk

Pan-fried Fillet of Halibut €41.00

smoked trout, escargots, baby leek, trout roe beurre blanc
contains sulphites, milk, fish

€6 SUPPLEMENT FOR GUESTS ON A DINNER INCLUSIVE

Roasted Fillet of Cod €38.00

fregola sarda, fennel, lardo di collonata, langoustine bisque espuma
contains fish, wheat, sulphites, milk, crustacean

Ardsallagh Goat's Cheese Pithivier €29.50

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