

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

Macroom Mozzarella

€15.50

heirloom tomatoes - chilled tomato & basil broth
contains allergens 7, 9, 12

Pearl of Kerry

€18.50

cromane oysters tempura - sea salad - pickled apples
cucumber - yuzu pearls

€5 SUPPLEMENT FOR GUESTS ON A A DINNER INCLUSIVE
contains allergens 1a, 3, 6, 7, 10, 11, 12, 14

Planked Rainbow Trout

€15.50

scandinavian planked fillets of trout - chargrilled sourdough
woodland sour cream
contains allergens 1a, 4, 7, 12

The Beetroot

€15.50

dingle goat's cheese - beetroot - cocoa and coffee
contains allergens 1a, 1c, 3, 6, 7, 8h, 12

Irish Lobster Cake

€18.50

burnt lemon - radish

€5 SUPPLEMENT FOR GUESTS ON A A DINNER INCLUSIVE
contains allergens 2, 3, 4, 6, 7, 9, 12

Organic Baby Leeks

€12.50

charred - truffle - lemon balm - hazelnut
contains allergens 6, 8c

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

our appetiser will be served with freshly baked bread and butter
may contain allergens 1a, 1b, 1c, 3, 7

Followed By

Fillet Mignon of Hereford Irish Beef €49.50

blackcurrant jus - lardo

€10 SUPPLEMENT FOR GUESTS ON A DINNER INCLUSIVE

contains allergens 6, 7, 9, 10, 12

Kerry Lamb €42.50

treacle cured lamb - eucalyptus - glazed young carrots

yogurt - mint - pomegranate

contains allergens 6, 7, 8h, 9, 12

Irish Corn-Fed Chicken €32.50

young vegetables - champagne sauce

contains allergens 6, 7, 9, 12

Skeaghanore Duck €38.50

hibiscus - rhubarb - strawberry glaze

contains allergens 1a, 3, 6, 7, 9, 12

Cod €34.50

matcha tea hollandaise - fennel - grapefruit

contains allergens 2, 3, 4, 6, 7, 9, 12, 14

Sole €48.50

fillets of sole in crepinette - summer greens & mint

warm saffron & goatsbridge caviar vinaigrette

€10 SUPPLEMENT FOR GUESTS ON A DINNER INCLUSIVE

contains allergens 4, 6, 7, 12

Butternut Squash Wellington €28.50

summer greens - vegan feta - smoked almonds

contains allergens 6, 8h, 12

main courses are served with potatoes and vegetables

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

And Finally

Fraisier €13.50

irish strawberry gateau - almond - bubble gum

contains allergens 7, 8f

Pop-corn Panna Cotta €12.50

banana - miso caramel

contains allergens 6, 7

Madong Chocolate Stone €14.50

light smoky note dark chocolate - truffle - coffee

contains allergens 1a, 1c, 3, 6, 7, 8f, 8h

The Cherry €13.50

dark chocolate - pistachio

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

End

Tea/Coffee €6.50

end your meal with freshly brewed tea, herbal infusion

or coffee served with house made petit fours

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