

# 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.

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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

### 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