

The Garden Room Restaurant AT GREAT SOUTHERN KILLARNEY

Starters

CHICKEN & HAM TERRINE

Pickled Mustard Seeds, Mini Brioche, Pickled Carrot & Cabbage Leaves, Brussel Sprouts

(1, 3a, 5, 9, 10)

SCALLOP CEVICHE

Chilli, Spring Onion, Lemon Juice & Lime Zest

(8)

DINGLE GIN CURED MACKEREL

Mackerel Fillet with Buttermilk Snow, Cucumber and Dill (1, 4, 9)

GREAT SOUTHERN FALAFEL SALAD

Wild Rice, Mango, Mixed Leaves, Green Beans, Pomegranate, Carrot, Roasted Squash, Honey Mustard Dressing, Sesame Crackers

(3a, 5, 12)

PAN-SEARED DUCK BREAST

Confit Pear, Fennel, Peas, Barley, Spinach, Duck Jus (2, 3c, 9)

SOUP OF THE DAY

(3a, 5, 12)



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Mains

CHAR-GRILLED 8OZ. IRISH FILLET

Bone Marrow, Malted Red Onion, Potato Fondant, Jus (1, 2, 9)

MARINATED SUPREME OF CHICKEN

Thigh Stuffed with Apricot and Thyme, Kale, Spinach, Carrot Puree, Crispy Chicken Skin, Jus (1, 2, 9)

RIGATONI DECECCO PASTA

Roast Plum Tomato Sauce, Garlic, Chilli, Basil, Crispy Kale (3a, 10)

PAN FRIED FILLET OF COD

Trout Caviar, Mussels, Saffron and Fennel Velouté, (1, 4, 7)

RUMP OF IRISH LAMB

Lamb Sweetbreads, Champ, Pea Puree, Cauliflower, Romanesco, Jus (7, 12)

SPICED CAULIFLOWER STEAK

Tzatziki, Pak Choi, Kale, Toasted Pine Nuts (1, 2, 9)

Fides

LOBSTER MAC & CHEESE - €10.00

(1, 3a, 7, 10)

ASPARAGUS WITH PINE NUTS - €10.00

(1, 6h)

WILD MUSHROOMS AND THYME BUTTER - €8.00

(1)

POTATO WEDGES - €6.00

(1)



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Desserts

ORANGE AND LEMON CHEESECAKE

Lemon Mousse, Citrus Jelly, Charred Orange, Lemon Leaf Ice-cream (1, 3a, 10)

VANILLA CRÉME BRÛLEÉ

Pistachio Crumb & Fresh Berries (1, 3a, 6c, 10)

PASSION FRUIT AND HONEY PARFAIT

Passion Fruit Parfait, Honey Almond Sponge, Burnt Meringue, Honeycomb, Passion Fruit Gel (1, 6b, 10)

LEMON MERINGUE TARTLET

Lemon Curd & Madeira Sponge (1, 3a, 6b, 10)

CHOCOLATE AND HAZELNUT VEGAN CAKE

70% Chocolate Cake, Candied Hazelnuts, Orange Gel, Charred Orange, Hazelnut Sorbet (V)

STRAWBERRY & RHUBARB CRUMBLE

Chocolate Dipped Strawberries & Vanilla Ice Cream (1,3a, 10, 11)

Allergens: 1. Milk, 2. Celery, 3. Gluten: a. Wheat, b. Rye, c. Barley, d. Oat 4. Fish, 5. Mustard, 6. Nut: a. Walnut, b. Almond, c. Pistachio, d. Pecan, e. Macadamia, f. Hazelnut, g. Brazil Nut, h. Pine Nut, i. Cashew 7. Crustaceans, 8. Molluscs, 9. Sulphites, 10. Egg, 11. Soy, 12. Sesame Seed, 13. Lupin, 14. Peanut

Please make your server aware of any allergies before ordering. We use several allergens in our kitchen. Whilst we take great care, and despite our best efforts, there is always a risk of cross allergen contamination.



The Garden Room Restaurant AT GREAT SOUTHERN KILLARNEY

Our Suppliers

As part of our continuing efforts to work sustainably and offer our guests the finest Irish ingredients, we are delighted to work with some of Kerry and Munster's finest suppliers and producers, including:

Flesk Meat
Star Seafood
Killarney Fruit & Vegetables
Fenit Fruit & Vegetables
Little Black Hill Farm
Knockatee Cheese

