



GREAT SOUTHERN
KILLARNEY

The Garden Room Restaurant

AT GREAT SOUTHERN KILLARNEY

Starters

SALMON GRAVLAX

Beetroot Cured Salmon Gravlax, Whole Grain Mustard, Dill, Horseradish Mousse,
Buckwheat Blini, Apple and Fennel Salad

(1, 3a, 4, 5, 10)

SMOKED CHICKEN TIAN

Smoked Chicken, Squash, Baby Beetroot, Hazelnut and
Crème Fraiche Mayonnaise

(1, 6a)

PAN-SEARED KERRY SCALLOP

Pea Purée, Black Pudding, Parma Ham Crisp

(1, 2, 7, 8, 9)

SLOW-ROASTED PORK BELLY

Cauliflower Purée, Sneem Black Pudding, Apple Confit, Cherry Tomato,
Cider Apple Jus

(1, 2, 3a, 3d, 9)

CONFIT DUCK LEG

Braised Red Cabbage & Fennel, Orange Reduction, Fresh Berries

(9)

THAI VEGAN CUTLET

Tomato Relish, Vegan Cheese, Mixed Leaves

(2, 11, 12)

GRATINATED DINGLE GOAT'S CHEESE

Tomato Bread, Cherry Tomato, Balsamic Reduction, Mixed Leaves,
Poached Pears, Walnuts, Beetroot

(1, 3a, 6a)

SOUP OF THE DAY

(1, 2)



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Mains

SAFFRON & WILD MUSHROOM RISOTTO

Garden Peas, Parmesan Cheese, Garlic Bread Crisp & Truffle Oil

(1, 3a, 12)

SEARED ROUND FILLET OF SALMON

Pomme Mousseline, Chorizo Crisp, Wilted Spinach, Lime & Kumquat Sauce

(1, 4)

MARINATED SUPREME OF CHICKEN

Sauteed Kale, Feta Cheese, Pomegranate, Bell Pepper, Tomato Relish, Balsamic Reduction

(1, 9)

CHAR-GRILLED 6OZ. IRISH FILLET

Irish Fillet, Braised Beef Cheek, Potato Gratin, Sweet Potato Purée & Asparagus

(1, 2, 9)

TWO WAYS IRISH LAMB

Grilled Cutlet, Rump, Polenta, Pea Purée, Sweet Potato Fondant,
Wild Berries, & Red Wine Jus

(1, 2, 9)

SPICED CAULIFLOWER STEAK

Tzatziki, Pak Choi, Kale, Toasted Pine Nuts

(1, 6b)

Sides

LOBSTER MAC & CHEESE - €10.00

(1, 3a, 7)

ASPARAGUS WITH PINE NUTS - €10.00

(1, 6b)

WILD MUSHROOMS AND THYME BUTTER - €8.00

(1)

POTATO WEDGES TOSSED WITH KILREE GOLD - €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)

CHOCOLATE, TONKA AND CARAMEL CHOUX BUNS

Choux Puffs, Tonka Bean Custard, Chocolate Mousse, Shortbread, Caramel Sauce

(1, 3a, 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)

(6f)

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. Mollusks, 9. Sulphites, 10. Egg, 11. Soybeans, 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.



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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