



GREAT SOUTHERN
KILLARNEY

A Landmark in Hospitality Since 1854

The Garden Room Restaurant

AT GREAT SOUTHERN KILLARNEY

Starters

CRAB APPLE (GF) - €16.00

Crème Fraîche, Kohlrabi Compressed Apple, Avocado Gel, Dill Oil and Pickled Reddish
(1, 5, 7)

GOATS CHEESE - €15.00

Beetroot, Walnut and Torched Sourdough
(1, 3a, 6a)

WILD MUSHROOM TORTELLINI - €14.00

Wild Mushroom Dashi
(1, 3a, 9)

SOUP OF THE DAY - €9.00

(1, 2)

4 COURSE MENU - €55.00

€10.00 SUPPLEMENT APPLIES FOR DISHES MARKED *



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Mains

8OZ. FILLET OF IRISH BEEF * - €45.00

Fondant Potato, Malted Red Onion, Watercress Foam and Jus
(1, 3c, 9)

MARINATED SUPREME OF CHICKEN (GF) - €32.00

Pancetta & Parmesan Farce and Black Lentil Ragout
(1, 9)

PAN FRIED FILLET OF SEABREAM (GF) - €36.00

Smoked Bacon, Pak Choi, Kale, Spinach and Lemongrass Velouté
(1)

MUSSEL AND CLAM LINGUINE - €28.00

Mussel, Clam, Parmesan Cup, Courgette Ribbons, Rocket and Truffle
(1, 2, 3a, 4, 7, 8)

WILD MUSHROOM AND SQUASH WELLINGTON - €30.00

Wild Mushroom, Spinach, Squash, Pine Nuts and Mushroom Sauce
(1, 3a, 6b)

Sides

LOBSTER MAC & CHEESE - €10.00

(1, 3a, 7, 10)

WILD MUSHROOMS AND THYME BUTTER - €8.00

(1)

POTATO WEDGES - €6.00

(1)



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Desserts

MILK CHOCOLATE ARABELLA (GF) - €14.00

Milk Chocolate Sabayone, Banana Crunch and Marshmallows
(1, 10)

COCONUT PANACOTTA (V) - €14.00

Mango Coulis, Caramelized Passionfruit and Coconut and Almond Brittle
(3a, 6b, 6c)

HAZELNUT FILO CIGARS - €14.00

Praline Custard, Roasted Hazelnuts and Chia Seed & Pistachio Cookie Sticks
(1, 3a, 6c, 6f, 10)

NOIRE FRUIT TART - €14.00

Strawberry pastry Cream, Fresh Raspberries and Dark Chocolate Bark
(1, 3a, 10)

CHERRY AND ALMOND CRÈME BRÛLÉE (GF) - €14.00

Black Cherries, Caramelized Fig and Toasted Almond Flakes
(1, 6b, 10)

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.



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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

