



GREAT SOUTHERN
KILLARNEY

A Landmark in Hospitality Since 1854

The Garden Room Restaurant

AT GREAT SOUTHERN KILLARNEY

Starters

CRAB & ATLANTIC PRAWN SALAD - €18.00

Crème Fraiche, Trout Roe, Pea and Compressed Cucumber,
Chili and Lime Lobster Oil

(1, 4, 7, 9)

SEAWEED SMOKED SALMON - €15.00

Seaweed Smoked Salmon, Compressed Muckross Gin Apple,
Dill Yogurt and Toasted Sourdough

(1, 3a, 4, 9)

GOATS CHEESE - €15.00

Goats Cheese, Heritage Beetroot, Walnut Crumb, Beetroot Sponge,
Ciabatta Croûtes and Beetroot Gel

(1, 3a, 6a)

CONFIT DUCK LEG - €16.00

Rhubarb Chutney, Blackberry Jus,
Sesame Carrots and Courgette Ribbons

(1, 2, 3a, 9, 10, 12)

PORK CHEEK - €15.00

Braised Pork Cheek, Kohlrabi, Apple and Pear Puree,
Cavolo Nero, Burnt Shallot and Port Wine Jus

(2, 9)

SOUP OF THE DAY - €9.00

Served with Homemade Guinness Bread

(1, 2, 3a, 3d)

4 COURSE MENU - €55.00

€10.00 SUPPLEMENT APPLIES FOR DISHES MARKED *



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Mains

PAN-FRIED SEA TROUT - €36.00

Sea Trout, Dillisk Velouté, Lumpur Fish Caviar, Pickled Samphire
and Dill Oil

(1, 4, 8, 9)

SUPREME OF CHICKEN - €32.00

Supreme of Chicken stuffed with Parmesan & Pancetta Farce, Braised Black Lentils,
Baby Rainbow Carrot, Crispy Bacon, Parmesan Crisp and Jus

(1, 2, 9)

8OZ. FILLET OF IRISH BEEF * - €45.00

Burnt Shallot, Panko Featherblade of Beef, Parsnip Purée,
Charred Baby Leek and Jus

(1, 2, 3a, 9)

ATLANTIC PRAWN TAGLIATELLE - €30.00

Garlic Butter Emulsion, Courgette Ribbons and dressed Rocket Leaves

(1, 3a, 4, 7, 10)

RUMP OF KERRY LAMB - €38.00

Lamb Rump coated in Dukkah, Fondant Potato, fresh Garden Pea Purée,
Tenderstem Broccoli and Jus

(1, 2, 6d, 6f, 6g, 9, 14)

SPICED CAULIFLOWER STEAK - €28.00

Black Lentil Ragout, Wilted Spinach, Roasted Cashew Cream and Herb Oil

(1, 6i)

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 & 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

