



GREAT SOUTHERN
KILLARNEY

A Landmark in Hospitality Since 1854

The Garden Room Restaurant

AT GREAT SOUTHERN KILLARNEY

Starters

SCALLOPS & SNEEM BLACK PUDDING - €16.00

Pan-fried Atlantic Scallops, Sneem Black Pudding, fresh Garden Pea Purée and Roe
Velouté
(1, 3d, 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)

DUCK FOIE GRAS - €16.00

Foie Gras, Rhubarb Chutney, Pan-fried Duck Breast, Walnuts,
Blackberry Jus and Buttery Brioche
(1, 2, 3a, 9, 10)

PORK CHEEK - €15.00

Braised Pork Cheek, Kohlrabi, Apple, 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, 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 Dukkha, Fondant Potato, fresh Garden Pea Purée,
Tenderstem Broccoli and Jus

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

CELERIAC PAVE - €28.00

Celeriac, Potato, Beetroot, Cashew Cream, Heirloom Carrot, Herb Oil and
Compressed Apple

(1, 2, 6i, 9)

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

