

The *Earl of Thomond*  
Dining Room



**Wild Atlantic Cod & Salmon Mosaic**  
Asparagus, dillisk, cherry tomato, dill oil (4,7) €22

**Kelly Rock Oysters**  
Cucumber & lettuce gel, Asian dressing, oyster cream, keta caviar (3,4,6,11,14) €25

**Native Lobster**  
Courgette flower, yuzu jam (2,3,4,7,13) €29

**Roast Galantine of Guineafowl**  
Broad beans, concasse, chickpea, muscatel (3,7,9) €24

**St. Tola Goats Cheese**  
Tomato tartar, compressed heirloom tomatoes, basil (1,6,7) €23

**Foie Gras & Lough Neagh Smoked Eel Terrine**  
Granny smith apple, white balsamic (1,3,4,7) €26

**Organic Salmon Roulade, Doonbeg Crabmeat**  
Cauliflower, yoghurt, daikon, wild garlic oil (2,4,7) €25



**Roast Fillet of Black Angus Irish Beef**  
Miso glazed short rib, aubergine, carrot, garlic confit, bordelaise (6,7,9,12) €46

**Atlantic Fillet of John Dory**  
Lobster ravioli, artichoke, bouillabaisse jus (1,2,3,4,7) €43

**Roast Rack of Burren Lamb**  
Sweetbreads, polenta, parsley & courgette puree, lamb jus (7,9) €43

**Roast Atlantic Turbot**  
Leeks, mussels, crispy chicken wing, yeast velouté (4,7,14) €44

**Mignon of Milk-Fed Veal**  
Sweetbreads, asparagus, broad beans, celeriac, truffle (7,9) €42

**Braised Black Sole**  
Herb Crust, sprouting brocolli, wild clam & brown shrimp (1,2,4,7,14) €44

**Apple Glazed Breast of Thornhill Duck**  
Red endive, dukka, white turnip, calvados jus (7,8,9,11) €43

1-Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soya Beans, 7-Milk, 8-Nuts, 9-Celery,  
10-Mustard, 11-Sesame Seeds, 12-Sulphur Dioxide & Sulphates, 13-Lupin, 14-Molluscs

All prices incur a 15% service charge subject to VAT.



## Tasting Menu

### Kelly Galway Bay Rock Oysters

Lime, coriander, radish (1,6,11,14)

### Foie Gras & Lough Neagh Smoked Eel Terrine

Granny smith apple, white balsamic (1,3,4,7)

Chateau Barbier 2007, Sauternes, France

### St. Tola Goats Cheese

Tomato tartar, compressed heirloom tomatoes, basil (1,6,7)

Azevedo Loureiro Alvarinho Vinho Verde, Portugal

### Roast Atlantic Turbot

Leeks, mussels, crispy chicken wing, yeast velouté (4,7,14)

Yering Station, Pinot Noir, Australia

### Cutlet of Burren Lamb

Sweetbreads, polenta, parsley & courgette puree, lamb jus (7,9)

Clarendelle Médoc inspired by Haut Brion, France

### Mango & Passion Fruit Sorbet

Lemongrass jus

### Baileys Chocolate Mousse

Chocolate crumb, velvet white chocolate cream (1,3,7,8)

J.J. Corry Single Grain Irish Whiskey

### Irish Farmhouse Cheese

Wicklow Bán, Cratloe Hills, Cashel Blue, St. Tola Ash (1,7)

Kopke Ruby Port or Justino's Madeira 5-Year-Old Fine

### Petits Fours

With tea, coffee (1,3,7,8)

This Menu is only available to the complete table.

Nine Course Tasting Menu €105 per person

Wine Pairings €60 per person

1-Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soya Beans, 7-Milk, 8-Nuts, 9-Celery,  
10-Mustard, 11-Sesame Seeds, 12-Sulphur Dioxide & Sulphates, 13-Lupin, 14-Molluscs

All prices incur a 15% service charge subject to VAT.