

The *Earl of Thomond*  
Dining Room



Fish Mosaic

Dillisk, white asparagus velouté, dill oil (4,7) €23

Kelly Rock Oysters

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

Prawn Ravioli

Spiced broth, beans, mangetout & snaps, coriander oil (1,2,3,6,7,9) €25

Roast Galantine of Guineafowl

Pickled mushroom, almond, green beans, muscatel (3,7,8,9) €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 Black Angus Sirloin

King oyster mushroom, pickled onion rings, gem, bordelaise (1,3,4,7,8,9,10,12) €44

Filet of Wild Atlantic Hake

Goats cheese & cauliflower puree, asparagus, leeks, wild garlic (4,7) €42

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

Pot-Roast Free-Range Irish Chicken

Celeriac & yeast puree, smoked bacon, peas, shallot sauce (3,7,9) €39

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 inspired by Haut Brion, Medoc, 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.