

The *Earl of Thomond*
Dining Room



Tasting Menu
Vegetarian

Cashel Blue Cheese Panna Cotta
Walnut, pickled blackberries (7,8,9,10)

Pickled Mushroom Risotto
Rocket, scallion, tarragon (7)
Riesling Réserve, Gustave Lorentz, Alsace, France

St. Tola Goats Cheese
Compressed tomato & cucumber, tomato mousse (7,10)
Sauvignon de Touraine, Desloges, Loire Valley, France

Cratloe Hills Sheep's Cheese Ravioli
Rooster potato broth (1,3,7)
Valpolicella Ripasso, Monte del Fra

Provençal Vegetable & Aubergine Pithivier
Baby vegetables, chive velouté (1,3,7)
Petit Caro, Barons de Rothschild-Lafite, Lujan de Cuyo, Argentina

Blood Orange & Green Peppercorn Sorbet
Campari jus

Callebaut White Chocolate Mousse
Strawberries, champagne (1,3,7,8)
Proa Cava, Catalonia, Spain

Irish Farmhouse Cheese
Wicklow Baun, Cratloe Hills, Cashel Blue, St. Tola Ash (1,7)
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.

€95 per person

€155 with Wine Pairings

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.