

The *Earl of Thomond*
Dining Room



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

Scallop Ceviche

Cucumber, coriander, tomato, avocado, jalapeno granita (13,14) €27

Organic Salmon Roulade, Doonbeg Crabmeat

Cauliflower, yoghurt, daikon, wild garlic oil (2,4,7) €25



Roast Black Angus Sirloin of 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 Wild Halibut

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 broccoli, 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.