

The *Earl of Thomond*
Dining Room



Tequila Cured Clare Island Organic Salmon
Lime, baby heritage beets, dill, pickled cucumber (1,4,12) €24

Terrine of Foie Gras & Wild Rabbit
Bitter orange, hazelnut, brioche (1,3,7,8,10) €28

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

Pumpkin Risotto
Oxtail, langoustine, red wine, parmesan (2,7) €25

Native Lobster & Prawn Salad
Watercress, fine herbes, garlic (1,2,3) €29

Gourmet Game Wild Pheasant
Wild mushrooms, jerusalem artichoke, sweetcorn, truffle (3,7,9) €24

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

Roast Sea Scallops
Piperade, tomato, courgette, white balsamic (7,14) €29



Roast Black Angus Fillet of Irish Beef
Miso glazed short rib, aubergine, carrot, garlic confit, bordelaise (6,7,9,12) €48

Roast Wild Monkfish
Dromoland ale glaze, black kale, onion, swede, vadouvan (4,7,10) €44

Pot-Roasted Partridge
Brussel sprouts, pearl barley, plum, jus court (7,9) €42

Pan-Fried Rock Bass
Ratatouille, fennel, rouille, bouillabaisse (1,3,4,7,10) €43

Pot-Roasted Farmhouse Chicken
Celeriac, violet artichokes, bacon & cabbage, madeira sauce (3,7,9) €41

Braised Black Sole
Herb crust, sprouting broccoli, wild clam & brown shrimp (1,2,4,7,14) €45

Apple Glazed Breast of Thornhill Duck
Red endive, dukka, white turnip, calvados jus (7,8,9,11) €45

Please note that some game dishes may contain lead shot

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.