

The *Earl of Thomond*
Dining Room



Chicken Liver & Foie Gras Parfait

Truffle dressing, celeriac, sourdough (1,3,7) €28

Spiced Doonbeg Crab Salad

Mango, avocado puree, feuille de brick (1,2,7) €28

Prawn Ravioli

Truffle, bisque, jerusalem artichoke (1,2,3,4,7) €29

St. Tola Goat Cheese & Buttermilk Panna Cotta

Fig jam, pecan, roast fig, carrot dressing (7,8) €23

Kelly Rock Oysters

Dill, cucumber & yoghurt spheres, keta caviar, ponzu (4,7,12,14) €25

Saffron Risotto

Osso buco, tomato, parmesan (7,9) €24



Roast Irish Black Angus Sirloin

Miso glazed short rib, aubergine, carrot, garlic confit, bordelaise (6,7,9) €46

Sustainable Wild Cod

Chorizo remoulade, pink fir, shallot, kale, matlote sauce (1,3,4,7,12) €43

Pot-Roast Guinea Fowl

Wild mushroom, savoy cabbage, pearl onion, violette artichoke, truffle (7,9) €42

Black Sole & Doonbeg Crab

Herb crust, leeks, parsley, veronique (1,2,3,4,7) €45

Andarl Farm Pork

Cheek, loin, granny smith, celeriac, scallions, calvados (7,9) €41

Pan-Fried Wild Hake

Octopus, puy lentil dahl, charred cauliflower, yoghurt raita (4,7) €42

Please note that game may contain lead shots

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.