

The *Earl of Thomond*  
Dining Room



Foie Gras Roulade

Granny smith apple, cauliflower, toasted brioche, truffle dressing (1,3,7) €28

Native Irish Lobster

New season peas, broad beans, yuzu jam (2,7) €35

Roast Atlantic Sea Scallops

Jerusalem artichoke & baby caper puree, escabeche, organic leaves (7,12,14) €29

St. Tola Goats Cheese & Buttermilk Panna Cotta

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

Kelly Rock Oysters

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

King Oyster Mushroom

Wild mushroom ketchup, pickled shemiji, smoked almonds, truffle (7,8) €23

Yellowfin Tuna Tartare

Kombu dashi, scallion emulsion, ink tuile (1,3,4,11) €26



Roast Irish Black Angus Sirloin

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

Pan-Fried Halibut

Romanesco, cauliflower, clam dressing (4,7,14) €45

Pot-Roast Guinea Fowl

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

Braised Black Sole & Asparagus

Cucumber, dill, tomato & brown shrimp, chive sauce (2,4,7) € market price

Andarl Farm Pork

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

Pan-Fried Wild Hake

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

Roast Rack of Burren Lamb

Courgette, tomatoes, broad beans, wild garlic pesto, tarragon jus (7,9) €49

[Please note that game 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.