

The *Earl of Thomond*
Dining Room



Foie Gras Roulade

Plum, pear, carrot, hazelnut, toasted brioche (1,3,7,8,12) €28

Shellfish Salad

Crab, clam, mussel, garlic remoulade, focaccia crouton (1,2,3,7,10,12,14) €35

Roast Atlantic Sea Scallops

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

St. Tola Goats Cheese

Heirloom beetroot, walled garden fig, sunflower seeds, pine nuts, white balsamic (1,7,8,12) €23

Kelly Rock Oysters

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



Roast Irish Black Angus Fillet

Sticky glazed cheek, date puree, red cabbage, green peppercorn (6,7,9,11,12) €46

Pan-Fried Black Sole

Goats cheese, cauliflower, leeks, brown shrimp & chive (1,2,3,4,7,12) €46

Roast Loin of Gourmet Game Venison

Red onion, alsace bacon, butternut, pickled blackberries, grand veneur (7,9,12) €46

Clare Island Organic Salmon

Ravioli of mussels, spinach, shallot & garlic puree, buttermilk dressing (1,4,7,12,14) €42

Roast Wild Gourmet Game Pheasant

Foie gras, leek, corn, truffle (1,3,7,9,12) €44

[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.