

The *Earl of Thomond*
Dining Room



Tasting Menu



Tequila Cured Clare Island Salmon
Burnt lemon purée (4,12)

St. Tola Goat's Cheese
Heirloom beetroot, walled garden fig, sunflower seeds, pine nuts, white balsamic (1,7,8,12)

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

Roast Atlantic Sea Scallop
Jerusalem artichoke & baby caper puree, escabeche, organic leaves (7,12,14)

Roast Breast of Thornhill Duck
Apricot, endive, dukka, golden raisin (7,8,9,12)

Milk Chocolate & Baileys
Praline crumb (1,3,7,8)

Citrus Souffle
Clementine compote, toasted almond ice cream (3,7,8)

Irish Farmhouse Cheese
Wicklow Bán, Cratloe Hills, Cashel Blue, St. Tola Ash (1,7,12)

Petits Fours
With tea, coffee (1,3,7,8)

This Menu is only available to the complete table.

Nine Course Tasting Menu €105 per person
Sommelier's selection €80 per person
Prestige selection €180 per person (6 glasses)

All glasses are poured as a tasting serve of 75ml

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.