

The *Earl of Thomond*  
Dining Room



Foie Gras & Ham Hock "Paysanne"

Pear & walnut puree, toasted brioche (1,3,7,8,10,12) €28

Shellfish Salad

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

Roast Atlantic Sea Scallops

Vadouvan, carrot puree, artichoke & celery (7,9,12,14) €29

St. Tola Goats Cheese

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

Ravioli of Gourmet Game Wild Rabbit

Shimeji, carrot, smoked gubeen (1,3,7,12) €27

Kelly Rock Oysters

Ginger & shallot dressing, scallion oil (4,12,14) €25



Roast Irish Black Angus Fillet

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

Pan-Fried Atlantic Wild Cod

Artichoke barrigoule, mussels & clam velouté (4,7,12,14) €42

Roast Rump of Burren Lamb

Leeks, peas, salsa verde, shallot jus (7,9,10,12) €46

Pan-Fried Black Sole

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

Roast Loin of Andarl Pork

Braised cheek, parsnip, endive, apple, sweet mustard sauce (7,9,10,12) €43

Pan-Fried Fillet of Wild Hake

Prawn & courgette roulade, celeriac, brocolli, fino jus (2,3,4,7,9,12) €42

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.