

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, lobster, wild garlic, focaccia crouton (1,2,3,7,10,12,14)

Roast Atlantic Sea Scallop
Vadouvan, carrot puree, artichoke & celery (7,9,12,14)

Roast Fillet of Irish Black Angus Beef
Baby gem, asparagus, morels, bordelaise (3,7,9,10,12)

Clementine Sorbet
Glendalough pink gin granita (12)

Peach & Cream
Peach & raspberry cream, vanilla sponge, vanilla ice cream (1,3,7,8,12)

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 €145 per person
Sommelier's selection add €80 per person
Prestige selection add €180 per person (6 glasses)

All glasses are poured as a tasting serving 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.