

The *Carl of Thomond*
Dining Room



Kelly Rock Oysters

Dill, cucumber, yoghurt, keta caviar, ponzu (2,4,6,12) €26

Duck Foie Gras Roulade

Celeriac, apple, truffle, brioche (1,3,7,8,12) €25

Citrus Cured Salmon

Oyster cream, avocado, seawood cracker (2,3,4,7,12) €24

Thornhill Duck Leg Confit

Stout onion compote, golden raisin (7,12) €22

Yellowfin Tuna Tartare

Mango, avocado, soy, ginger, shallot (1,4,6,11,12) €21

Gnocchi with Doonbeg White Crab Meat

Fennel, wild mushroom, bisque & parmesan (1,2,3,7,12) €25



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Irish Black Angus Fillet

Glazed short-rib, lardons, pickled mushrooms, savoy, red wine sauce (7,12) €45

Pan-Fried John Dory

Fennel, tomato, spinach, saffron (4,7,12,13) €38

Wild Mushroom Pithivier

Potato, truffle, chive sauce (1,3,7,12) V €25

Pot-Roasted Farmhouse Chicken

Leeks, butternut, roast garlic (7,12) €37

Saddle of Gourmet Game Venison*

Ragout, flat mushroom, red cabbage, cassis sauce (7,12) €44

Tranche of Wild Cod

Cavolo nero, cabbage, vadouvan & mussel velouté (4,7,12,14) €37



*Please note that game may contain lead shot