

THE *Earl of Thomond*
DINING ROOM

A LA CARTE



Duck Foie Gras Roulade

Onion & fig chutney, cider apple dressing (1,3,7,9,12) €28

Doonbeg Crab & Native Lobster

Pickled fennel, tarragon mayonnaise, confit melody farm egg (2,3,7,10,12) €30

Roast Gourmet Game Pigeon

Cassoulet, parsnip & vanilla puree, smoked bacon & shallot jus (7,12) €26

Pan Fried Scallops

Ailes de poulet, piperade, shallot, lemon (7,12,14) €30

Kelly Oysters

Ginger & shallot dressing, coriander, crisp shallot (6,12,14) €28



Roast Fillet of Irish Black Angus Beef, Slow Cooked Short Rib

Smoked bacon, cabbage, pickled walnut, claret sauce (6,7,8,9,12) €52

Pot-Roasted Partridge

Kale, king oyster mushroom, perigoudine sauce (7,9,12) €47

Gourmet Game Venison Saddle

Kohlrabi fondant, black garlic, red cabbage, cassis sauce (7,9,12) €50

Fillet of Stone Bass

Provençale, spinach, fennel, saffron remoulade, Bouillabaisse (1,3,4,7,10,12,13) €43

Pan-Fried Halibut

Leeks, butternut, charred broccoli, keta & chive nantaise (4,7,12) €49

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