

THE *Earl of Thomond*
DINING ROOM



Duck Foie Gras Roulade

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

Smoked Gubbeen Ravioli

Kohl-rabi, pickled mushroom, baked potato broth (1,3,7,12) €25

Scallop Ceviche

Hass avocado, jalapeno granita (4,7,12,14) €29

Poached Native Lobster

Courgette, elderflower, lobster sauce (2,3,7,12) €33

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

Roasted Thornhill Duck

Breast, confit, dukka, beetroot, madeira jus (7,8,9,12) €49

Roast Burren Lamb

Rump, cutlet, heirloom tomato, asparagus, truffle, cucumber & tarragon (7,9,12) €49

Fillet of Stone Bass

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

Braised Black Sole Fillets

Asparagus, salmon, courgette, herb crust, vermouth, keta & chive sauce (1,3,4,7,12) €49