

THE *Earl of Thomond*
DINING ROOM

T A S T I N G M E N U



Chicken & Vegetable Broth

Foie gras & chives (9,12)

Tartar of Black Angus Beef

Cured egg yolk, oyster cream (1,3,10,14)

St. Tola Goats Cheese

Heirloom beetroot, mixed seeds, smoked almonds (1,5,7,8,12)

Foie Gras Terrine

Cauliflower, apple, white balsamic, toasted brioche (1,3,7,12)

Pan-Fried Scallop

'Ailes de Poulet', piperade, shallot, lemon (7,12,14)

Pot-Roasted Farmhouse Chicken

Turnip, apple, celeriac, perigoudine (7,9,12)

Chocolate Ganache

Orange & grand marnier (1,3,7,12)

Forced Rhubarb

Ginger & vanilla (1,3,7,8,12)

Petit Fours

with tea, coffee

Tasting menu €160

Sommelier's Selection add €95

Prestige Selection add €180

All glasses are poured as a tasting serving of 75ml