

THE *Earl of Thomond*
DINING ROOM

T A S T I N G M E N U



Kelly's Oyster

Ginger, shallot, coriander (6,12,14)

St Tola Goats Cheese, Asparagus

Garden herb, cauliflower & apple dressing (1,3,7,10,12)

Burren Smokehouse Consommé

Scallion, cucumber (3,4,12)

Duck Foie Gras Roulade

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

Roast Irish Sea Scallop

Cauliflower & almond puree, lettuce, pea velouté (7,8,12,14)

Burren Lamb

Cutlet, courgette, peas, broad beans, tomato & olive jus (7,9,12)

Raspberry Pickle Sorbet

Compressed beets, sorrel (12)

Orange Baba

Coconut, pineapple, Grand Marnier (1,3,7,8,12)

Durrus Og, Crozier Blue

Estate chutney, grapes, celery, crackers (1,3,7,9,12)

Petits Fours

With tea, coffee (1,3,7,8)

This Menu is only available to the complete table.

Nine Course Tasting Menu €160 per person

Sommelier's selection add €95 per person

Prestige selection add €195 per person (7 glasses)