

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

Butternut, heirloom beets, mixed seeds, smoked almonds (1,7,8,12)

Burren Smokehouse Consommé

Scallion, cucumber (3,4,12)

Duck Foie Gras Roulade

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

Pan Fried Sea Scallop

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

Gourmet Game Venison Saddle

Kohlrabi Fondant, black garlic, red cabbage, cassis sauce (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)

Tasting menu €160

Sommelier's Selection add €95

Prestige Selection add €180

All glasses are poured as a tasting serving of 75ml