

THE *Earl of Thomond*
DINING ROOM

VEGETARIAN TASTING MENU



Pimento Risotto

Parmesan, rocket, white balsamic (7,12)

St. Tola Goats Cheese, Asparagus

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

Baked Potato Broth

Smoked Gubbeen ravioli (1,3,7,12)

Beetroot Carpaccio

Heirloom beets, pickle, puree, cashew, Asian dressing (6,8,12)

Rooster Potato Gnocchi

Cauliflower & almond puree, French beans, pea velouté (1,3,7,8,9,12)

Grilled Cauliflower Steak, Pickled Walnut

Cabbage, charred broccoli, celeriac (8,9,12)

Raspberry Pickle Sorbet

Compressed beets, sorrel (12)

Orange Baba

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

Durrus Óg, Crozier Blue

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

Petits Fours

Tea/Coffee

Nine Course Tasting Menu €145 per person.

Sommelier's selection €95 per person.

All glasses are poured as a tasting serve of 75ml.