

The Earl of Thomond



Dining Room

Pimento Risotto

Parmesan, rocket, white balsamic (7)

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)

Gnocchi

Provençale Vegetables, baby capers, basil (1,3,7,12)

Grilled Cauliflower Steak, Pickled Walnut

Cabbage, charred broccoli, celeriac (9,12)

Cucumber Sorbet

Mint granita (12)

Opera Chocolate Caramel Mousse

Praline, espresso ice cream (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