

PANORAMA

DINNER MENU

SNACKS

OLIVE TAPENADE Crostini (1A, 8, 13)	8
HERBED ROASTED ALMONDS (3A)	8
PICKLED MUSSELS Aioli (6, 9, 12, 7)	8
PORK CRACKLING Spiced Peanut Sauce (2, 12, 13)	7

STARTERS

PEA & MINT SOUP Sour Cream (1A, 4, 9, 12)	11
MUSHROOM GIRELLA Hegarty's Fondue, Toasted Pumpkin (1A, 4, 7, 9, 12)	17
BEETROOT AND BALLYLISK TRIPLE ROSE TART Toasted Almonds, Watercress, Dill, Chervil, Sweet Pickled Shallots Salad (1A, 4, 3A, 12, 13)	18
SPICE CURED HOME SMOKED SALMON Rillettes, Horseradish Cream, Pickled Onion, Chervil (8, 9, 7, 12, 13)	17.5
CRAB AND PRAWN GRATIN Bruschetta (1A, 4, 7, 8, 9, 5D, 5A)	22
HEREFORD BEEF CARPACCIO Pickled Mushroom, Mustard Dressing, Parmesan (4, 12, 13)	15
DUCK SALAD Warm Crispy Duck, Beansprouts, Courgette, Cucumber, Grapefruit, Mint, Spring Onion, Crispy Shallots, Soya Lime Sesame Dressing (8, 9, 12, 13)	20
CHICKEN TERRINE Smoked Chicken, Confit Chicken, Prosciutto Madeira Poached Prunes, Frisee (7, 9, 1A, 12, 4)	13



TO SHARE

GALWAY BAY OYSTERS Mignonette, Tabasco, Lemon (6, 13)	24 (for 6)
CHARCUTERIE BOARD (Serves 2) Terrine, Chicken Liver Pate, Salami, Coppa, Bresaola, Brie, Cheddar, Blue Cheese, Artisan Breads, Olives, Home Made Chutney, Irish Black "Butter", Pickled Vegetables (1A, 4, 7, 12, 13)	38



MAINS

Served with Roasted Baby Potatoes

CURRY LEAF ROASTED SQUASH Lentil Dahl, Basmati Rice, Coconut Yoghurt (9, 10, 12, 13)	28	GRILLED CHICKEN SUPREME Mushroom, Leek & Tarragon (4, 9, 12, 13)	28
ORECCHIETTE Broccoli, Pork Sausage, Parmesan Can Be Made Vegetarian (1A, 4, 9, 12, 13)	25	SKEAGHANORE DUCK BREAST Orange & Grand Marnier Sauce, Sautéed Vegetables (4, 9, 10, 12, 13)	37
MARKET FISH OF THE DAY (7, 13)	5Q	CRUMBED PORK CUTLET Black Garlic Pork Jus, Horseradish Pommes Purée, Braised Onion & Cabbage (1A, 4, 7, 9, 10, 12, 13)	34
MONKFISH & MUSSELS Tender-Stem Broccoli & Nduja, Seaweed (4, 6, 8, 13)	34	IRISH HEREFORD 100Z STRIPLOIN STEAK Portabella Mushroom with Jerusalem Artichoke Gratin, Potato Pavé (4, 12, 13)	41
BEEF FILLET WELLINGTON Seared Beef Fillet, Mushroom Duxelles, Short-Rib, Prosciutto Baked in Puff Pastry, Slow Roasted Carrot, Redwine Sauce, Parsnip Truffle Purée Allow for 30 Minutes Preparation Time (1A, 4, 7, 9, 12, 13)	49.5	Served with Choice of Sauce: Béarnaise, Peppercorn or Red Wine Sauce (4, 9, 12, 13)	

SIDES

Mashed Potato (4)	6.5	Home Cut Chips	5.75
Bitter Leaf Salad (12, 13)	5.75	Macaroni & Cheese with Truffle Oil (1A, 4, 12)	7.5
Roast Root Vegetables (4, 9)	5.75	Green Beans & Bacon (4)	6.5

Allergens: 1 Gluten (A-Wheat, B-Spelt C-Khorasan, D-Rye, E-Barley F-Oats) 2 Peanuts 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut) 4 Milk 5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp) 6 Mollusc 7 Eggs 8 Fish 9 Celery 10 Soya 11 Sesame Seeds 12 Mustard 13 Sulphur Dioxide and Sulphites 14 Lupin

PANORAMA