

PANORAMA

DINNER MENU

SNACKS

HERBED ROASTED NUTS (2, 3AC)	7.50
NOCELLARA OLIVES (12, 13)	7.50
PANISSE WITH AIOLI (12, 13)	7.50

STARTERS

CITRUS CURED SALMON PRAWN AND CRAB PARCEL Celeriac, Salmon Roe, Chervil, Lime Dressing (8, 5AD, 9, 7, 12, 13)	18
HEREFORD BEEF CARPACCIO Mushroom, Mustard Dressing, Parmesan (4, 12, 13)	15
SEAFOOD CHOWDER EN CROÛTE (1A, 4, 6, 7, 8, 13)	14.5
CARROT LOX Dill, Chervil, Sweet Pickled Shallots, Cashew Cream (3C, 12, 13)	14
PAN SEARED WEST CORK SCALLOPS Scallop Roe Taramasalata, Prosciutto, Capers, Lemon (1A, 4, 6, 13)	15
DUCK LIVER PARFAIT Rhubarb Chutney, Crispy Braised Duck in Kataifi (7, 1A, 12, 4)	14



TO SHARE

GALWAY BAY OYSTERS Mignonette, Tabasco, Lemon (6, 13)	23 (for 6) 38 (for 12)
CHARCUTERIE BOARD (Serves 2) Pork Country Terrine, Chicken Liver Pate, Duck Rillettes, Salami, Coppa, Bresaola, Brie, Cheddar and Blue, Irish Black "butter", Artisan Breads, Olives, Apple Chutney, Pickled Vegetables (1A, 4, 7, 13)	38



MAINS

Served with Roasted Baby Potatoes

MARKET FISH OF THE DAY Ask your server for details (7, 13)	SQ	SPICE ROASTED CHICKEN SUPREME Peanut sauce, Broccoli, Coriander Yoghurt (2, 4, 9, 10, 12, 13)	26.5
LEMON MARINATED MONKFISH Tender-stem Broccoli, Tarragon and Mussel Velouté (4, 6, 8, 13)	34	SKEAGHANORE DUCK BREAST Butternut & Sweet Potato Compote with Preserved Lemon, Apricot, Olives, Star anise and Port Wine Sauce (4, 9, 12, 13)	37.95
PAN FRIED KING OYSTER MUSHROOM Mushroom Tofu Malfatti, Beluga Lentils, Herbed Tofu Cream (9, 10, 11, 12, 13)	31	IRISH LAMB RUMP Mint Salsa Verde, Cannellini Beans with Barley, Green Beans, Lamb en Crepinette (4, 9, 12, 13)	35
MASALA ROASTED CAULIFLOWER Chickpeas, Cashew Curry Leaf Cream, Basmati Rice (3AC, 11, 9, 12, 13)	28	VENISON WELLINGTON Prosciutto and Mushroom Wrapped Venison in Puff Pastry, Roasted Carrot, Pommes Fondant, Berry Red Wine Sauce (1A, 9, 4, 7, 12)	39.50

FROM THE GRILL

Finished with Bone Marrow and Roasted Garlic. Served with Pickled Mushroom and Rocket Salad, Root Vegetable Puree, Potato Pave. Choice of sauce: Béarnaise, Peppercorn or Bordelaise sauce

IRISH HERFORD 10oz STRIPLOIN STEAK (4, 7, 9, 13)	39.5	IRISH 8oz FILET STEAK (4, 7, 9, 13)	46.50
--	------	--	-------

SIDES

Mashed Potato (4)	5.75	Home Cut Chips	5.75
Bitter Leaf Salad (12, 13)	5.75	Sautéed Greens (4)	5.75
Roast Root Vegetables (4, 9)	5.75	Cauliflower Cheese (1A, 4)	5.75

PANORAMA