

# PANORAMA

## DINNER MENU

### SNACKS

SPICE ROASTED NUTS  
(2, 3AC)

7.50

MIXED SPANISH OLIVES  
(13)

7.50

NOCELLARA OLIVES  
(13)

7.50

### TO SHARE

BREADS AND DIPS  
Selection of Artisan Breads, Olives, Pistou,  
Hummus, Extra Virgin Olive Oil  
(1A, 4, 13, 11)

13.50

IRISH CHARCUTERIE BOARD 34  
Gubbeen Smokehouse Salami, Connemara  
Air-Dried Ham, Gubbeen Smokehouse Chorizo,  
Ballyisk Triple Rose Brie, Hegarty's Ballinvarrig  
Cheddar, Boyne Valley Blue Goat's Milk,  
Irish Black "butter", Artisan Breads, Olives,  
Apple Chutney, Pickled Vegetables  
(1A, 4, 13, 12)

GALWAY BAY OYSTERS  
Mignonette, Tabasco, Lemon  
(6, 13)

23 (for 6)  
38.50 (for 12)



### STARTERS

SEAFOOD CHOWDER  
EN CROÛTE  
(1A, 4, 6, 7, 8, 13)

14.50

MARKET FISH  
OF THE DAY  
Ask your server for details  
(7, 13)

SQ

SQUASH AND CHICKPEA TAGINE 29  
Nut and Seed Couscous  
(3ACF, 11, 1A)

SMOKED GIN CURED SALMON  
Crème Fraîche, Salmon Roe Vinaigrette,  
Sweet Pickled Shallots  
(1A, 8, 13)

17.50

LEMON BAKED SALMON 31  
Warm Pea and Bacon Salad  
with Radish  
(4, 8, 13)

31

SKEAGHANORE DUCK BREAST 37.50  
Onion Baked Pulled Duck Confit,  
Cranberry Jus, Sweet Potato and Celeriac Pavé  
(4, 9, 13)

PRAWN SALAD 17.50  
Apple, Celeriac, Orange and  
Curry Leaf Dressing  
(5, 9, 12)

17.50

SPINACH AND TOFU GNUDI 31  
Roasted Tomato and Basil Sauce,  
Sautéed Mushroom, Toasted Hazelnuts  
(3B, 9, 10, 11, 12, 13)

31

ANDARL FARM PORK CUTLET 31.50  
Mushroom Sherry Ragout,  
Celeriac Purée  
(1A, 4, 12, 13)

ROASTED BEETROOT SALAD 14  
Roasted Shallot, Pumpkin Seeds,  
Cashew Cheese, Olive Oil, Lemon  
(3C, 12, 9)

14

SPICE ROASTED  
CHICKEN SUPREME 26.50  
Peanut Sauce, Roasted Broccoli,  
Coriander Yoghurt  
(2, 4, 10, 12, 13)

26.50

IRISH LAMB RUMP 33.50  
Mint Salsa Verde, Cannellini Beans,  
Lamb en Crepinette  
(9, 12, 13)

PAN SEARED  
WEST CORK SCALLOPS 14.50  
Cauliflower Purée, Prosciutto,  
Capers, Lemon  
(4, 6, 13)

14.50

### FROM THE GRILL

Served with a Root Vegetable Purée, Mushroom Pâté, Confit Shallots, Pomme Fondant with your choice of sauce:  
Béarnaise, Three Peppercorn or Bordelaise sauce

DUCK LIVER AND  
FOIE GRAS PARFAIT 18.50  
Marsala Poached Prune  
(7, 1A, 12, 4)

18.50

IRISH 10oz STRIPLOIN STEAK 39  
(4, 7, 9, 13)

39

IRISH 8oz FILET STEAK 46.50  
(4, 7, 9, 13)

46.50



### SIDES

Buttery Mash  
(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