

PANORAMA LUNCH MENU

by Executive Chef Martin Lovell



STARTERS AND SALADS

CARROT & BUTTERMILK SOUP Roasted Carrot, Dill Oil (1a,4,7,13)	11	CLOUGHER'S HEAD MONKFISH SCAMPI Wild Garlic & Chive Aioli (1a,4,7,8,12)	18	CROWE'S FARM HAM HOCK CROQUETTE Forced Rhubarb, Black Pudding, Crackling (1a,4,7,12)	18
CREAMY SEAFOOD CHOWDER Smoked Haddock, Salmon, Mussels, Lemon & Chives (4,5,6,7,13)	17	CEASAR SALAD Parmigiano Reggiano, Croutons, Egg & Parmesan Dressing (Add Chicken Breast €4) (1a,4,7,12)	14/21	SPRING VEGETABLE TARTLET Ardsallagh Goat's Cheese, Cracked Hazelnuts, Apple Balsamic Gel (1a,3b,4,7)	17

MAINS

BUTTER POACHED COD Parsley Crust, Leeks, Toasted Hazelnuts, Dill Beurre Blanc (1a,3B,4,6,8,12)	28	BRAISED HEREFORD SHORT RIB Pomme Purée, Sweet Carrot, Café de Paris Butter (4,7,8,12,13)	29	TRIPLE COOKED CHIPS Parmesan & Truffle Mayo (1a,4,7)	9
CLAIRE ISLAND ORGANIC CRISPY SALMON Asparagus, Broad Beans, Spiced Roaring Bay Mussel Velouté (4,6,8,12,13)	28	PORK FILLET Crispy Belly, Broad Beans, Honey Glazed Baby Onions, Chimichurri (4,9,13)	29	SPROUTING BROCCOLI Cashew Rayu (3c,4)	7
WEST CORK CHICKEN SUPREME Celeriac Purée, Potato Terrine, Baby Carrots, Albufera Sauce (4,12,13)	27	WILD GARLIC RISOTTO Asparagus, Morels, Toasted Almonds, Aged Parmesan (2,3a,4,12)	27	HARISSA & HONEY ROASTED CARROTS Chorizo Jam, Crème Fraiche (4)	7
				DRESSED ORGANIC LEAVES Pickled Vegetables (1a,4,7,12)	5



DESSERT

CHOCOLATE BAR Peanut Butter Sablé, Salted Caramel, Banana Ice Cream (1a,2,4,7)	13	CITRUS CURD MERINGUE Lemon Sponge, Velvet Cloud's Yoghurt Sorbet (1a,4,7)	13
RHUBARB & CUSTARD TART Vanilla Custard, Rhubarb Sorbet (1a,4,7,13)	13	IRISH CHEESE SELECTION Tipperary Brie, Durrus, Blue Young Buck, House Chutney, Candied Walnuts, Lavosh Crackers (1a,3g,3h,4,7)	19