

PANORAMA

DINNER MENU

APPETISERS

NOCELLARA OLIVES Lemon & Thyme	7
BREAD & DIPS Selection of Artisan Breads, Tzatziki, Red Pepper Hummus, Olive Tapenade, Harissa Oil (1a,3c,4,8, 11,13)	16
ROSSMORE OYSTERS (3 or 6) Scotch Bonnet Mignonette or Ginger, Soy, Crispy Shallot (5,6,7)	15 / 29

STARTERS

WHITE ONION & CIDER SOUP Granny Smith Apple, Garlic Croutons, Garden Herb Oil (1a,4,7,9,13)	11
MONTENOTTE GIN CURED SALMON Tonic Gel, Crab, Dill Mayo, Goatsbridge Trout Caviar (5,7,8)	19
IRISH SCALLOPS Cauliflower Purée, Capers, Curry Oil (4,5,8)	23
CHICKEN LIVER & FOIE GRAS PARFAIT Orange Chutney & Brioche Waffle (1a,4,7,13)	17
CRISPY DUCK SALAD Beets, Shallots, Carrots, Roasted Cashew Nuts, Soy & Ginger Dressing (3,11,12)	19
BEETROOT & ST. TOLA GOAT'S CURD Pear, Blackberry, Crispy Walnuts (1a,3,4)	17

SIDES

Organic Leaf & Pickled Vegetables Salad (12)	5
Harissa & Honey Roasted Whole Carrots (4,2,3)	7
Braised Sweet Red Cabbage (4)	7

MAINS

All Seved With Potatoes	
PAN ROASTED COD Cassoulet of Beans, Gubbeen Chorizo, Baby Spinach, Red Pepper Purée (4,7)	32
ROASTED IRISH MONKFISH Onion Squash, Orzo, Sea Vegetables, Mussel Velouté (4,5,8,13)	37
ROAST SKEAGHANORE DUCK BREAST Braised Red Cabbage, Parsnip Purée, Blackberry Jus (4,13)	39
TENDERLOIN OF PORK Pommes Dauphine, Pickled Cabbage, Garlic Sausage, Mustard Aioli (1a,4,7,12,13)	33
TURKEY & CHESTNUT BALLOTINE Smoked Bacon Jam, Roasted Onion & Pickled Cranberries (1a,3,4,7,9,13)	28
SPINACH & RICOTTA RAVIOLI Butternut Squash, Toasted Hazelnuts, Crispy Shallots, Sage (1a,3,4,7)	25

FROM THE GRILL

We Proudly Serve 40-Day Dry-Aged West Cork Hereford Beef

STRIPLOIN ON THE BONE 12OZ*	44
BEEF FILLET 8OZ*	49
RIB EYE 10OZ*	44
CAULIFLOWER STEAK**	27

All beef is served with portobello mushrooms, caramelised onions, triple-cooked chips, and your choice of sauce: café de Paris butter or poivre vert. The cauliflower is served with sumac dressing, a pistachio and parsley salad, and triple-cooked chips.

*(1a,4, 8, 12, 13) **(1a, 3)

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