

PANORAMA

DINNER MENU

APPETISERS

NOCELLARA OLIVES Lemon & Thyme	7
BREAD & DIPS Selection of Artisan Breads, Nduja Butter Pesto, Hummus, Extra Virgin Olive Oil (1, 3, 4, 8, 11, 13)	16
ROSSMORE OYSTERS (3 or 6) Scotch Bonnet Mignonette or Ginger, Soy, Crispy Shallot (5, 6, 7)	15 / 29

STARTERS

ROAST RED PEPPER SOUP Salsa Verde and Garlic Sourdough (1, 4, 7, 8, 13)	11
SMOKED SALMON & CRAB Avocado, Wasabi, Dill, Goatsbridge Caviar (4, 5, 6, 7, 8)	19
IRISH SCALLOPS Curried Cauliflower Purée, Granny Smith Apple (4, 5, 6, 8)	23
CHICKEN LIVER & FOIE GRAS PARFAIT Liège Waffle, Bitter Orange Chutney (1,4, 7,13)	17
CRISPY DUCK SALAD Shallots, Carrots, Cashew Nuts, Soy & Ginger Dressing (3, 11)	19
ARDSALLAGH GOAT'S CHEESE Beets, Balsamic Jelly, Raspberry & Hazelnut Dressing (1,3,4,12)	18

SIDES

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

MAINS

All Served with New Potatoes	
ROASTED COD FILLET Pea Purée, Orzo Pasta, Tomato Tartare (1,4, 7, 8, 13)	29
PAN FRIED HALIBUT Green Asparagus, Harissa Beurre Blanc (4, 5, 6, 8, 13)	39
SPRING LAMB RUMP Fondant Potato, Broad Beans, Crisp Croquette, Mint Salsa Verde (1, 7, 9, 13)	37
PORK FILLET Pommes Dauphine, Pickled Cabbage & Mustard Aioli (1, 4, 7, 12, 13)	33
ORGANIC IRISH CHICKEN Fondant Potato, Baby Leeks, Creamed Wild Mushroom (4,13)	30
TRUFFLED GNOCCHI Parmesan Velouté, Asparagus, Truffle Oil (1, 4, 7, 13)	27

FROM THE GRILL

We Proudly Serve Dry Aged Irish Hereford Beef	
STRIPLOIN 10OZ*	42
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.	
*(4, 8, 12, 13) **(3)	

Triple Cooked Chips, Parmesan & Truffle Mayo (4, 7)	9
Skinny Fries & Rosemary Sea Salt	7

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