

PANORAMA

DINNER MENU

by Executive Chef Martin Lovell

STARTERS

CARROT & BUTTERMILK SOUP Roasted Carrot, Dill Oil (1a,4,7,13)	11	CROWE'S FARM HAM HOCK CROQUETTE Forced Rhubarb, Black Pudding, Crackling (1a,4,7,12)	18
LANGOUSTINE & SALMON RAVIOLI Tomato Tartare, Lemongrass, Shellfish Velouté (1a,4,5,6,7,8,13)	18	CURED IRISH BEEF CARPACCIO Cas Na Tire Cheese, Oyster Mushroom, Spring Onion, Truffle Oil (4,7,12,13)	19
UNION HALL CRAB Brioche, Pickled Fennel, Wasabi, Radish, Granny Smith Apple (1a,4,5,7,8,12)	18	SPRING VEGETABLE TARTLET Ardsallagh Goat's Cheese, Cracked Hazelnuts, Apple Balsamic Gel (1a,3b,4,7)	17

MAINS

All Served with Chef's Choice of Potatoes

BUTTER POACHED KILMORE QUAY COD Parsley Crust, Leeks, Toasted Hazelnuts, Dill Beurre Blanc (1a,3b,4,6,8,12)	32	O'FARRELLS FARM LAMB LOIN Velvet Cloud Sheep's Yoghurt, Asparagus, Confit Lamb Belly, Pommes Anna, Jus Gras (4,9,12,13)	44
CLOGHERHEAD MONKFISH ON THE BONE Roasted Bell Pepper, Aubergine, Tomatoes, Romanesco Sauce (3a,3b,4,8,13)	37	WILD GARLIC RISOTTO Asparagus, Morels, Toasted Almonds, Aged Parmesan (2,3a,4,12)	27
WEST CORK CHICKEN SUPREME Celeriac Purée, Potato Terrine, Baby Carrots, Albufera Sauce (4,13)	27	WILD ATLANTIC SEA SALT DRY AGED 10oz STRIPLOIN Glazed Short Rib, Spinach Purée, Whiskey Onions, Café De Paris (4,8,9,12,13)	46
ANDARL FARM PORK FILLET Crispy Belly, Broad Beans, Honey Glazed Baby Onions, Chimichurri (4,12,13)	32	IRISH HEREFORD 8oz FILLET OF BEEF Glazed Short Rib, Spinach Purée, Whiskey Onions, Café De Paris (4,8,9,12,13)	49

If you have any special requests or allergy concerns, please notify your server.

SIDES

TRIPLE COOKED CHIPS Parmesan & Truffle Mayo (1a,4,7)	9	HARISSA & HONEY ROASTED CARROTS Chorizo Jam, Crème Fraiche (4)	7
SPROUTING BROCCOLI Cashew Rayu (3c, 8, 11, 13)	7	DRESSED ORGANIC LEAVES Pickled Vegetables (11,12)	5
SPRING ONION MASHED POTATO (4)	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