

PANORAMA

DINNER MENU

by Executive Chef Martin Lovell

STARTERS

SUMMER PEA VELOUTÉ Garlic Croutons, Crème Fraîche, Mint (1a,4)	11	SKEAGHANORE DUCK SALAD Gold River Farm Salad, Radish, Spring Onions, Toasted Cashews (1a,3c,10,11)	15
CASTLETOWNBERE CRAB Ajo Blanco, Pickled Baby Cucumber, Sea Purslane (1a,3a,5a,7,12)	15	MACROOM BUFFALO BURRATA Irish Tomatoes, Grilled Peach, Pistachio Pesto, White Soy Dressing (1a,3f,4,11)	16
IRISH SCALLOPS Minted Pea Purée, Parmesan, Crispy Pancetta, Quail Egg (4,6,7)	18	CRISPY COURGETTE FLOWER Ardsallagh Goats Cheese, Honey, Courgette & Basil Purée (1a,4,7)	13
AGED BEEF STEAK TARTARE Beef Fat Brioche, Herb Emulsion, Pickled Shallot (1a,4,7,12)	17		

MAINS

All served with chef's choice of potatoes

PAN ROASTED COD Herb & Hazelnut Crust, Buttered Leeks, Dill Beurre Blanc (1a,3b,4,8,13)	28	WILD ATLANTIC SALT DRY AGED 10oz STRIPLOIN Café De Pairs Butter, Beef Fat Potato, Roscoff Onion, Green Peppercorn Sauce (1a,4,7,8,12,13)	47
BARBECUED CLOGHERHEAD MONKFISH Miso, Pak Choy, Pickled Cucumber, Trout Roe, Chive Velouté (4,6,8,10,13)	37	IRISH HEREFORD 8oz FILLET OF BEEF Café De Pairs Butter, Beef Fat Potato, Roscoff Onion, Green Peppercorn Sauce (1a,4,7,8,12,13)	49
DOVER SOLE MEUNIÈRE Beurre Noisette, Capers, Samphire, Lemon (1a,4)	41	PEA & SHALLOT TORTELLONI Asparagus, Courgette, Ricotta, Parsley, Lovage (1a,4,7)	26
IRISH CHICKEN SUPREME Gubbeen Chorizo, Summer Ratatouille, Basil (13)	28	MISO GLAZED AUBERGINE Baba Ghanoush, Whipped Tofu, Cashew Crunch (3c,11)	25
O'FARRELLS LAMB RUMP Velvet Cloud Sheep's Yoghurt, Pickled Courgette, Mint Salsa Verde (1a,4,8,13)	44		

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

SIDES

GOLD RIVER FARM SALAD Courgette, Roasted Peppers, Tomatoes, Pesto (3,4)	7	BUTTERED SUMMER GREENS Irish Sea Salt (4)	7
CRISPY POTATO TERRINE with Cais na Tire Cheese (4)	7	TRIPLE COOKED CHIPS Parmesan, Truffle (1a,4,7,12)	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