

PANORAMA

DINNER MENU

by Executive Chef Martin Lovell

STARTERS

GARRYHINCH WILD MUSHROOM VELOUTÉ Truffle Cream, Sourdough Croutons, Chive Oil 1,4	14	CHICKEN LIVER & FOIE GRAS PARFAIT Damson & Pistachio Cake 1a,3f,4,7,13	19
HERITAGE BEETROOT SALAD Roasted Beetroots, Pear, Chicory, Bluebell Falls Goat Cheese, Candied Walnuts, Blackberry Vinaigrette 3h,4	17	IRISH WILD VENISON TARTARE Pickled Blackberry, Smoked Egg Yolk, Jerusalem Artichoke, Juniper Aioli, Nasturtium Leaves 1a,4,7,12	22
MONTENOTTE GIN CURED SALMON Horseradish Crème Fraîche, Compressed Cucumber, Dill Oil, Trout Roe, Rye Crisp 1d,4,8	18	BUTTERNUT SQUASH RAVIOLI Whipped Crozier Blue & Crème Fraîche, Pickled Thai Shallots, Smoked Almonds, Brown Butter & Amaretto Glaze 1a,3a,7,12	18
PAN FRIED IRISH SCALLOPS Jack McCarthy's Black Pudding, Parsnip Purée, Granny Smith Apple, Apple Cider & Lemon Butter 5,6,8	22		

MAINS

All served with chef's choice of potatoes

ROASTED ATLANTIC COD Buttered Leeks, Langoustine Bisque 4,5,6,13	34	DRY AGED IRISH BEEF FILLET Mushroom Purée, Pomme Anna Potato, Pickled Shallot, Spinach, Madeira Jus 4,13,12	48
SPICED UNION HALL MONKFISH Charred Cauliflower, Peanut Crumble, Café de Paris 2,4,8,12,13	36	WICKLOW VENISON Celериac Purée, Braised Red Cabbage, Beetroot Fondant, Grand Veneur Jus 4,13	46
ROASTED IRISH CHICKEN SUPREME Parship Purée, Glazed Parsnip, Wild Mushrooms, Pickled Mustard Seeds, Thyme & Apple Cider Jus 4,13	32	GARRYHINCH WILD MUSHROOMS PAPPARDELLE Chard, Crispy Hens Egg, Cáis Na Tíre Cheese 1a,4,7,12,13	30
SKEAGHANORE DUCK BREAST Dukkah & Confit Leg Tart, Red Wine Poached Pear, Butternut Squash, Thyme Jus 1a,3b,4,7,11,13	36		

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

SIDES

CHAR-GRILLED HISPI CABBAGE Miso Butter, Hazelnuts, Crispy Leeks 3b,4	8	CRISPY POTATO GRATIN Confit Garlic, Hegarty's Cheddar 4	8
ROASTED HEIRLOOM CARROTS Irish Honey, Star Anise, Carrot Top Pesto 3f,4	8	TRIPLE COOKED CHIPS Parmesan, Truffle Aioli 4,7	9

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