

PANORAMA

LUNCH MENU

by Executive Chef Martin Lovell



STARTERS AND SALADS

GARRYHINCH WILD MUSHROOM VELOUTÉ 14
Truffled Cream, Sourdough Croutons, Chive Oil
1,4

IRISH SEAFOOD CHOWDER 18
Salmon, Prawns, Mussels, Smoked Haddock,
Potato, Leek, Celeriac, Dill Oil
4,5d,6,8,9

HERITAGE BEETROOT SALAD 17
Roasted Beetroots, Pear, Chicory, Bluebell Falls Goat
Cheese, Candied Walnuts, Blackberry Vinaigrette
3h,4

MONTENOTTE GIN CURED SALMON 18
Horseradish Crème Fraîche, Compressed Cucumber,
Dill Oil, Trout Roe, Rye Crisp
1d,4,8

BUTTERNUT SQUASH TART 18
Whipped Crozier Blue & Crème Fraîche,
Pickled Thai Shallots, Smoked Almonds,
Brown Butter & Amaretto Glaze
1,3a,7,12

MAINS

PAN ROASTED IRISH SALMON 33
Spinach, Pickled Cucumber, Capers, Mussels,
Croutons, Café de Paris Sauce
4,5,6,8

ROASTED IRISH CHICKEN SUPREME 29
Parsnip Purée, Glazed Parsnip, Wild Mushrooms,
Pickled Mustard Seeds, Thyme & Apple Cider Jus
12,13

CONFIT SKEAGHANORE DUCK LEG 34
Pumkin Purée, Braised Red Cabbage,
Duck Jus
4,9,13

SLOW BRAISED BEEF SHORT RIB 32
Roasted Carrots, Roscoff Onion & Herb Emulsion,
Red Wine Jus
4,9,13

GARRYHINCH WILD MUSHROOMS
PAPPARDELLE 28
Chard, Crispy Hens Egg, Cáis Na Tíre Cheese
1a,4,7,9

SIDES

ROASTED HEIRLOOM CARROTS 8
Irish Honey, Star Anise, Carrot Top Pesto
3f,4

CRISPY POTATO GRATIN 8
Confit Garlic, Hegarty's Cheddar
4

TRIPLE COOKED CHIPS 9
Parmesan, Truffle Aioli
4,7

DESSERT

POACHED IRISH PEAR 13
Brown Butter Ice Cream, Cinnamon Biscuit,
Pear Gelée, Caramel Tuile, Warm Brown Butter Sauce
1a,2,4,7

CALLEBAUT CHOCOLATE FONDANT 14
Roasted Hazelnut Ice Cream, Cocoa Tuile,
Chocolate Crèmeux, Salted Caramel
1a,3b,4,7

BLACKBERRY & ETON MESS 13
Blackberry Sorbet, Fromage À La Crème,
Clove Biscuit, Lemon Verbena, Fresh Blackberries
1a,4,7

APPLE & WALNUT TARTE FINE 14
Vanilla Bean Ice Cream, Caramelised Irish Apples,
Calvados Crèmeux, Pâte Feuilletée, Praline
1a,3h,4

AUTUMN IRISH CHEESE SELECTION 18
Durrus, Bantry, West Cork Milleens,
Beara Peninsula, West Cork Hegarty's Extra
Matured Cheddar, Whitechurch, Cork Cooleeney
Farms Crozier Blue, Tipperary Spiced Irish
Apple & Cider Chutney, Fresh Grapes,
Lavosh Crackers
1a,4,3



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