

PANORAMA

SUNDAY LUNCH

2 Courses €41 / 3 Courses €55

STARTERS

PEAR & PARSNIP SOUP

Crispy Parsnip & Garden Herb Oil

(1a,4)

BEER BATTERED MONKFISH SCAMPI

Roast Garlic & Chive Aoili

(1a,4,7,8,12)

CHICKEN LIVER & FOIE GRAS PARFAIT

Orange Chutney & Brioche Waffle

(1a,4,7,13)

BEETROOT & ST. TOLA GOAT'S CURD

Pear, Blackberry, Crispy Walnuts

(1a,3h,4)

MAINS

DRIED AGED ROAST SIRLOIN OF BEEF

Yorkshire Pudding, Roast Potatoes, Sweet Carrot, Horseradish Cream

(1a,4,7)

CLARE ISLAND ORGANIC CRISPY SALMON

Onion Squash, Sea Vegetables, Mussel Velouté

(4,5,8,13)

GLAZED PORK BELLY

Black Pudding, Carrot Purée, Cider Cream

(1a,4,13)

ORGANIC IRISH CHICKEN

Creamed Potato, Buttered Leeks, Albufera Sauce, Truffle Oil

(4,12,13)

SPINACH & RICOTTA RAVIOLI

Butternut Squash, Hazelnuts, Crispy Shallots, Sage

(1a,3b,4,7)

SWEET ENDINGS

SPICED APPLE CRUMBLE

Apple Purée, Buttermilk & Hazelnut Ice Cream

(1a,3b,4,7)

DARK CHOCOLATE BAR

Peanut Butter Sablé, Salted Caramel & Banana Ice Cream

(1a,2,4,7)

TOONSBRIDGE RICOTTA CHEESECAKE

Crushed Oat Biscuit, Passion Fruit Curd & Mango Sorbet

(1a,4,7)

STICKY TOFFEE PUDDING

Caramelised Banana, Rum & Raisin Ice Cream, Toffee Sauce

(1a,4,7,13)

SELECTION OF IRISH CHEESES (€5 supplement)

Tipperary Brie, Durrus, Young Buck Blue
Grapes, Candied Walnuts, Lavash Crackers

(1a,3h,4,7)



SIDES

TRIPLE COOKED CHIPS

Parmesan & Truffle Mayo (4,7)

9

BRAISED SWEET RED CABBAGE (4)

7

HARISSA & HONEY

ROASTED CARROTS (4)

7

CAULIFLOWER CHEESE (1a,4,7)

7

BABY LEAF SALAD

French Dressing, House Pickles (11,12)

5

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

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