

PANORAMA

SUNDAY LUNCH

2 Courses €41 / 3 Courses €55

STARTERS

SUMMER PEA VELOUTÉ

Garlic Croutons, Crème Fraîche, Mint

(1a,4)

DUBLIN BAY PRAWN COCKTAIL

Shredded Baby Gem Lettuce, Pickled Cucumber, Avocado, Marie Rose Sauce

(4,5d,7,12,13)

SKEAGHANORE DUCK SALAD

Gold River Farm Salad, Radish, Spring Onions, Toasted Cashews

(3c,10,11)

MACROOM BUFFALO BURATTA

Irish Tomatoes, Grilled Peach, Pistachio Pesto, White Soy Dressing

(1a,3f,4,11)

SWEET ENDINGS

BUTTERMILK & TONKA BEAN PANNA COTTA

Irish Strawberries, Shortbread, Basil

(1a,7)

BAKED LEMON TART

Macerated Raspberry, Lemon Jelly, Raspberry Sorbet

(1a,4,7)

CHOCOLATE PRALINE MOUSSE

Coffee Granite, Ginger Cream, Carmel Ice Cream

(1a,4,7)

IRISH FARMHOUSE CHEESES

Crozier Blue (Co. Tipperary), St Tola (Co. Claire) & Smoked Gubbeen (Co. Cork), Red Onion & Fig Jam, Grapes, Truffle Honey, Lavosh Crackers

Supplement €4

(1a,4,7)

MAINS

DRY AGED ROAST SIRLOIN OF BEEF

Yorkshire Pudding, Roast Potatoes, Sweet Carrot, Horseradish Cream

(1a,4,7, 12,13)

PAN ROASTED COD

Herb & Hazelnut Crust, Buttered Leeks, Dill Beurre Blanc

(1a,3b,4,8,13)

BRAISED PORK BELLY

Jack McCarthy Black Pudding, Rhubarb & Crackling

(13)

PEA & SHALLOT TORTELLONI

Asparagus, Courgette, Ricotta, Parsley & Lovage

(1a,4,7)

SIDES

GOLD RIVER FARM SALAD

7

Courgette, Roasted Peppers, Tomatoes, Pesto

(3,4)

BUTTERED SUMMER GREENS

7

Irish Sea Salt

(4)

TRIPLE COOKED CHIPS

7

Parmesan, Truffle

(1a,4,7,12)



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