

PANORAMA

SUNDAY LUNCH

2 Courses €41 / 3 Courses €55

STARTERS

CARROT & BUTTERMILK SOUP

Roasted Carrots, Dill Oil

(1a,4,7,13)

BEER BATTERED MONKFISH SCAMPI

Wild Garlic & Chive Aoili

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

CROWE'S FARM HAM HOCK CROQUETTE

Forced Rhubarb, Black Pudding, Crackling

(1a,4,7,12)

SPRING VEGETABLE TARTLET

Ardsallagh Goat's Cheese, Cracked Hazelnuts,

Apple Balsamic Gel

(1a,3b,4,7)

MAINS

DRIED AGED ROAST SIRLOIN OF BEEF

Yorkshire Pudding, Roast Potatoes, Sweet Carrot,
Horseradish Cream

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

CLAIRE ISLAND ORGANIC CRISPY SALMON

Asparagus, Broad Beans, Spiced Roaring Bay Mussel Velouté

(4,6,8,12,13)

RUMP OF SPRING MIDDLETON LAMB

Velvet Cloud Sheep's Yoghurt, Spring Vegetables,

Pommes Anna, Jus Gras

(4,9,13)

WILD GARLIC RISOTTO

Asparagus, Morels, Toasted Almonds, Aged Parmesan

(2,3a,4,12)

SWEET ENDINGS

RHUBARB & CUSTARD TART

Vanilla Custard, Rhubarb Sorbet

(1a,4,7,13)

STICKY TOFFEE PUDDING

Caramelised Banana, Rum & Raisin Ice Cream, Toffee Sauce

(1a,4,7,13)

DARK CHOCOLATE BAR

Peanut Butter Sablé, Salted Caramel & Banana Ice Cream

(1a,2,4,7)

CITRUS CURD MERINGUE

Lemon Sponge, Velvet Cloud's Yoghurt Sorbet

(1a,4,7)

IRISH CHEESE SELECTION (€5 Supplement)

Tipperary Brie, Durrus, Blue Young Buck, House Chutney,
Candied Walnuts, Lavosh Crackers

(1a,3g,3h,4,7)



SIDES

TRIPLE COOKED CHIPS

Parmesan & Truffle Mayo (1a,4,7)

9

SPROUTING BROCCOLI

Cashew Rayu (3c,4)

7

HARISSA & HONEY ROASTED CARROTS

Chorizo Jam, Crème Fraiche (4)

7

DRESSED ORGANIC LEAVES

Pickled Vegetables (1a,4,7,12)

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