

PANORAMA

A TASTE OF THE SEASON

By Executive Chef Martin Lovell

STARTERS

HERITAGE BEETROOT SALAD

Roasted Beetroots, Pear, Chicory,
Bluebell Falls Goat Cheese, Candied Walnuts,
Blackberry Vinaigrette

3h,4

PAN FRIED IRISH SCALLOPS

Jack McCarthy's Black Pudding, Parsnip Purée, Granny Smith
Apple, Apple Cider & Lemon Butter

5,6,8

IRISH WILD VENISON TARTARE

Pickled Blackberry, Smoked Egg Yolk, Jerusalem Artichoke,
Juniper Aioli, Nasturtium Leaves

1a,4,7,12

BUTTERNUT SQUASH RAVIOLI

Whipped Crozier Blue & Crème Fraîche, Pickled Thai Shallots,
Smoked Almonds, Brown Butter & Amaretto Glaze

1a,3a,7,12

MAINS

SPICED UNION HALL MONKFISH

Charred Cauliflower, Peanut Crumble, Café de Paris

2,4,8,12,13

SKEAGHANORE DUCK BREAST

Dukkah & Confit Leg Tart, Red Wine Poached Pear, Butternut
Squash, Thyme Jus

1a,3b,4,7,11,13

SLOW BRAISED BEEF SHORT RIB

Roasted Carrots, Roscoff Onion & Herb Emulsion,
Red Wine Jus

4,9,13

DRY AGED IRISH BEEF FILLET

(+€12 Suppliment)

Mushroom Purée, Pomme Anna Potato, Pickled Shallot,
Spinach, Madeira Jus

4,13,12

GARRYHINCH WILD MUSHROOMS PAPPARDELLE

Chard, Crispy Hens Egg, Cáis Na Tíre Cheese

1a,4,7,12,13

SIDES

CHAR-GRILLED HISPI CABBAGE

8

Miso Butter, Hazelnuts, Crispy Leeks

3b,4

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



SWEET ENDINGS

POACHED IRISH PEAR

Brown Butter Ice Cream, Cinnamon Biscuit, Pear Gelée,
Caramel Tuile, Warm Brown Butter Sauce

1a,2,4,7

APPLE & WALNUT TARTE FINE

Vanilla Bean Ice Cream, Caramelised Irish Apples, Calvados
Crèmeux, Pâte Feuilletée, Praline

1a,3h,4

CALLEBAUT CHOCOLATE FONDANT

Roasted Hazelnut Ice Cream, Cocoa Tuile,
Chocolate Crèmeux, Salted Caramel

1a,3b,4,7

AUTUMN IRISH CHEESE SELECTION

(+€6 Suppliment)

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