PANORAMA

DINNER MENU

by Executive Chef Martin Lovell

STARTERS

ROASTED CHESTNUT & CELERIAC VELOUTÉ 14
Brown Butter, Crispy Sage, Parmesan Espuma, Chestnut
3b,4,13

CRISPY BLUEBELL FALLS GOAT'S CHEESE 17
Beetroot & Blackberry Purée, Balsamic Jelly, Blackberry & Hazelnut Dressing
1a,3,4,7

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

CRISPY DUCK SALAD 19
Plums, Cashew & mint
3c,8,12,13

PAN FRIED IRISH SCALLOPS 22
Jack McCarthy's Black Pudding, Parsnip Purée, Granny Smith Apple, Apple Cider & Lemon Butter
1,5,6,8

DUCK LIVER & FOIE GRAS PARFAIT 19
Bitter Orange Chutney, Toasted Brioche
1a,4,7,13

IRISH WILD VENISON TARTARE 22
Pickled Blackberry, Smoked Egg Yolk, Jerusalem Artichoke, Juniper Aioli, Nasturtium Leaves
1a,4,7,12

MAINS

All served with chef's choice of potatoes

PAN-ROASTED SEA BASS 35
Champagne Beurre Blanc, Buttered Leeks, Mussels, Trout Roe, Seaweed Oil
4,6,8,9,13

SPICED UNION HALL MONKFISH 36
Charred Cauliflower, Peanut Crumble, Café de Paris
2,4,8,12,13

IRISH TURKEY BALLOTINE 30
Chestnut & Sage Stuffing, Smoked Bacon, Brussels Sprouts, Celeriac Purée, Cranberry Mostarda, Madeira Jus
1a,3b,4,7,13

SKEAGHANORE DUCK BREAST 36
Dukkah & Confit Leg Tart, Red Wine Poached Pear, Butternut Squash, Thyme Jus
1a,3b,4,7,11,13

DRY AGED IRISH BEEF FILLET 48
Mushroom Purée, Pomme Anna Potato, Pickled Shallot, Spinach, Madeira Jus
4,13,12

WICKLOW VENISON 46
Celeriac Purée, Braised Red Cabbage, Beetroot Fondant, Grand Veneur Jus
4,13

SPINACH & RICOTTA RAVIOLI 30
Butternut Squash, Toasted Hazelnuts, Crispy Shallots, Sage
1a,3b,4,7

If you have any special requests or allergy concerns, please notify your server.

SIDES

BUTTERED HISPI CABBAGE 8
4

ROASTED CHANTENAY CARROTS 8
Irish Honey, Star Anise
4

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

TRIPLE COOKED CHIPS 9
Parmesan, Truffle Aioli
4,7

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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