

PANORAMA

ROOM SERVICE MENU

Tray charge of €9

SNACKS & SMALL PLATES

HARISSA ROASTED NUTS 2,3a,b,c,d,e,d,f,g,h	7
NOCELLARA OLIVES Lemon & Thyme	7
TRUFFLED CHIPS Truffle Aioli, Parmesan 4,7	9
JACK MCCARTHY'S BLACK PUDDING BON BON Apple Gelée, Mustard Mayo, Crispy Sage 4,7,12	12
ROASTED SQUASH & CASHEL BLUE CHEESE TART Walnut, Sage, Apple 1a,3h,4,7	15
WILD MUSHROOM & TRUFFLE ARANCINI Garryhinch Wild Mushrooms, Parmesan & Truffle Mayo 1a,4,7,12,13	14

BIGGER BITES

BUTTERMILK FRIED CHICKEN Hot Honey, Smoked Chilli Mayo, Pickled Cucumber 1a,4,7,8,12	19
BONE MARROW BEEF CHEESEBURGER Aged Cheddar, Crispy Bacon, Onion Jam, Burger Sauce, Tripple Cooked Chips 1a,4,7,12	28
TEMPURA PRAWNS Yuzu Koshō Mayo, Chilli, Coriander, Lime 1a,4,5d,7,11,12	19
CRISPY LAMB FLATBREAD Harissa, Mint Yogurt, Pickled Onion 1a,4,7	17
FISH & CHIPS, Cod, Minted Pea Purée, Tartare Sauce 1a,4,8,12	26
CROQUE MONSIEUR Glazed Ham, Gruyère, Parmesan, Béchamel, Dijon Mustard 1a,4,7,12	18

SWEET ENDINGS

STICKY TOFFEE PUDDING Caramelised Banana, Salted Caramel 1a,4,7,13	13	MONTENOTTE ICE CREAM SUNDAE Local Good Dairy Ice Cream, Roasted Peanuts, Popping Fudge, Salted Caramel, Maraschino Cherries 2,4,7	10
BURNT BASQUE CHEESECAKE Blackberry Sorbet 1a,4,7	13		



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

PANORAMA

