

PANORAMA

DINNER MENU

APPETISERS

- BREAD & DIPS** 16.5
Selection Of Artisan Breads, Tapenade, Pesto, Hummus, Extra Virgin Olive Oil
(1a, 3, 4, 8, 11, 13)
- GLENBEIGH'S OYSTERS (6)** 25
Mignonette, Tabasco, Lemon
(6, 15)

- CHARCUTERIE BOARD** 38
(Serves 2)
House Terrine, Connemara's Air Dried Beef & Ham, Milleens, Ballylisk & Cashel Irish Cheeses, Olives, Homemade Chutney, Cornichons, Pickled Onions & Artisan Breads.
(1a, 4, 7, 12, 13)



STARTERS

- TRADITIONAL SEAFOOD CHOWDER** 16
Soda Bread & Butter
(1a, 4, 4, 6, 8, 9, 13)
- STEAMED MUSSELS** 16
White Wine & Butter Sauce, Toasted Sourdough
(1a, 4, 6, 8, 13)

- WARM CELERIAC** 15.5
Pine Nuts & Parmesan Cream
(4, 13)
- BRAISED BEEF RAVIOLI** 15
Sage & Onion Consommé
(1a, 4, 7, 9, 13)
- HOMEMADE HAM HOCK TERRINE** 15.5
Pickled Vegetables
(1a, 12, 13)

- ROAST BUTTERNUT SQUASH** 12.5
Cashel Blue Cheese, Pear & Crispy Sage
(4, 13)
- SEARED IRISH SCALLOPS** 18
Curried Cauliflower Puree, Granny Smith Apple Sticks
(4,5,6)

MAINS

(Served With Roasted Vegetables)

- SEA BASS** 32
Fondant Potato, Brown Butter Sauce
(4, 8)
- PAN FRIED HALIBUT** 37
Tender Stem Broccoli, Baby Potatoes & Wine Beurre Blanc
(4, 5, 6, 8)
- SKEAGHANORE DUCK BREAST** 37
Fig Chutney, Nettle Glazed Shallot, Fondant Potato, Sherry Caramel & Red Wine Jus
(4, 12, 13)
- ROAST RABBIT LOIN** 35
Stuffed With Rosscarbery Black Pudding & Apple, Baby Potato
(4,13)

- POTATO GNOCCHI** 23
Parmesan Sauce & Asparagus
(1a, 4, 3h, 13, 12)
- CHARGRILLED AUBERGINE** 26
Roasted Peppers, Tomato Fondue, Feta Cheese, Mint Salsa Verde
(4)
- IRISH 10OZ HEREFORD STEAK** 42
Café De Paris Butter, Bone Marrow Mash
(4, 12, 13)
- PRIME IRISH 8OZ BEEF FILLET** 47
Foie Gras, Fondant Potato, Red Wine Jus
(4, 12, 13)

SIDES

- Bone Marrow Mash** 6.5
(4)
- Hand Cut Fries** 6
(4)
- Green Salad** 6
(12, 13)
- Roasted Seasonal Vegetables** 6
(4, 9)

DESSERT

- BLACKBERRY SOUFFLÉ** 14
White Chocolate Sorbet
(7, 13)
- APPLE TART TATIN** 14
Gingerbread Ice Cream
(1a, 4)
- CRÈME CARAMEL** 14
Pistachio Biscotti
(1a, 3f)
- WARM CHOCOLATE FUDGE CAKE** 14
Achill Sea Salt
(4, 7 1a)
- IRISH CHEESE SELECTION** 19
Ballylisk Triple Rose, Cashel Blue, Milleens, House Chutney, Montenotte Parmesan Crackers
(1a, 4, 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