

# PANORAMA

## DINNER MENU

### APPETISERS

|                                                                                                                             |         |
|-----------------------------------------------------------------------------------------------------------------------------|---------|
| NOCELLARA OLIVES<br>Lemon & Thyme                                                                                           | 7       |
| BREAD & DIPS<br>Selection of Artisan Breads, Nduja Butter<br>Pesto, Hummus, Extra Virgin Olive Oil<br>(1a, 3, 4, 8, 11, 13) | 16      |
| ROSSMORE OYSTERS (3 or 6)<br>Scotch Bonnet Mignonette or<br>Ginger, Soy, Crispy Shallot<br>(5, 6, 7)                        | 15 / 29 |

### STARTERS

|                                                                                                    |    |
|----------------------------------------------------------------------------------------------------|----|
| ROAST RED PEPPER SOUP<br>Salsa Verde and Garlic Sourdough<br>(1a, 4, 7, 8, 13)                     | 11 |
| SMOKED SALMON & CRAB<br>Avocado, Wasabi, Dill, Goatsbridge Caviar<br>(4, 5, 6, 7, 8)               | 19 |
| IRISH SCALLOPS<br>Curried Cauliflower Purée, Granny Smith Apple<br>(4, 5, 6, 8)                    | 23 |
| CHICKEN LIVER & FOIE GRAS PARFAIT<br>Liège Waffle, Bitter Orange Chutney<br>(1a, 4, 7, 13)         | 17 |
| CRISPY DUCK SALAD<br>Shallots, Carrots, Cashew Nuts,<br>Soy & Ginger Dressing<br>(3, 11)           | 19 |
| ARDSALLAGH GOAT'S CHEESE<br>Beets, Balsamic Jelly, Raspberry & Hazelnut Dressing<br>(1a, 3, 4, 12) | 18 |

### SIDES

|                                                    |   |
|----------------------------------------------------|---|
| Organic Leaf & Pickled Vegetables Salad<br>(12)    | 5 |
| Harissa & Honey Roasted Whole Carrots<br>(4, 2, 3) | 7 |

### MAINS

|                                                                                                         |    |
|---------------------------------------------------------------------------------------------------------|----|
| All Served with New Potatoes                                                                            |    |
| ROASTED COD FILLET<br>Pea Purée, Orzo Pasta, Tomato Tartare<br>(1a, 4, 7, 8, 13)                        | 29 |
| PAN FRIED HALIBUT<br>Green Asparagus, Harissa Beurre Blanc<br>(4, 5, 6, 8, 13)                          | 39 |
| SPRING LAMB RUMP<br>Fondant Potato, Broad Beans,<br>Crisp Croquette, Mint Salsa Verde<br>(1a, 7, 9, 13) | 37 |
| PORK FILLET<br>Pommes Dauphine, Pickled Cabbage<br>& Mustard Aioli<br>(1, 4, 7, 12, 13)                 | 33 |
| ORGANIC IRISH CHICKEN<br>Fondant Potato, Baby Leeks, Creamed Wild Mushroom<br>(4, 13)                   | 30 |
| TRUFFLED GNOCCHI<br>Parmesan Velouté, Asparagus, Truffle Oil<br>(1a, 4, 7, 13)                          | 27 |

### FROM THE GRILL

|                                                                                                                                                                                                                                                                                                  |    |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| We Proudly Serve Dry Aged Irish Hereford Beef                                                                                                                                                                                                                                                    |    |
| STRIPLOIN 10OZ*                                                                                                                                                                                                                                                                                  | 42 |
| BEEF FILLET 8OZ*                                                                                                                                                                                                                                                                                 | 49 |
| RIB EYE 10OZ*                                                                                                                                                                                                                                                                                    | 44 |
| CAULIFLOWER STEAK**                                                                                                                                                                                                                                                                              | 27 |
| All beef is served with portobello mushrooms, caramelised onions, triple-cooked chips, and your choice of sauce: café de Paris butter or poivre vert. The cauliflower is served with sumac dressing, a pistachio and parsley salad, and triple-cooked chips.<br>*(1a, 4, 8, 12, 13)    **(1a, 3) |    |

|                                                            |   |
|------------------------------------------------------------|---|
| Triple Cooked Chips, Parmesan & Truffle Mayo<br>(1a, 4, 7) | 9 |
| Skinny Fries & Rosemary Sea Salt<br>(1a)                   | 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