

PANORAMA

SUNDAY LUNCH

2 Courses €41 / 3 Courses €55

STARTERS

WHITE ONION & CIDER SOUP

Granny Smith Apple, Garlic Croutons, Garden Herb Oil

(1a,4,7,9,13)

GUBBEEN CHORIZO & COD FISH CAKE

Roast Garlic & Pickled Cucumber

(1a,4,7,8)

CHICKEN LIVER & FOIE GRAS PARFAIT

Orange Chutney & Brioche Waffle

(1a,4,7,13)

BEETROOT & ST. TOLA GOAT'S CURD

Pear, Blackberry, Crispy Walnuts

(1a,3,4)

MAINS

DRIED AGED ROAST SIRLOIN OF BEEF

Yorkshire Pudding, Roast Potatoes, Sweet Carrot, Horseradish Cream

(1a,4,7)

CRISPY CLARE ISLAND ORGANIC SALMON

Onion Squash, Sea Vegetables, Mussel Velouté

(4,5,8,13)

GLAZED PORK BELLY

Black Pudding, Carrot Purée, Cider Cream

(1a,4,13)

FREE-RANGE CHICKEN BREAST

Celeriac Purée, Roasted Shallot, Savoy Cabbage, Truffle Jus

(4,13)

SPINACH & RICOTTA RAVIOLI

Butternut Squash, Hazelnuts, Crispy Shallots, Sage

(1a,3,4,7)

SWEET ENDINGS

SPICED APPLE CRUMBLE

Apple Purée, Buttermilk & Hazelnut Ice Cream

(1a,3,4,7)

BLACK FOREST CHOCOLATE MOUSSE

Cherry Jam, Chocolate Crumble, Kirsch Cream

(1a,4,7,13)

TOONSBRIDGE RICOTTA CHEESECAKE

Crushed Oat Biscuit, Passion Fruit Curd & Mango Sorbet

(1a,3,4,7)

STICKY TOFFEE PUDDING

Caramelised Banana, Rum & Raisin Ice Cream, Toffee Sauce

(1a,3,4,7,13)

SELECTION OF IRISH CHEESES (€5 supplement)

Tipperary Brie, Durrus, Young Buck Blue

Grapes, Candied Walnuts, Lavash Crackers

(1a,3,4,7)



SIDES

TRIPLE COOKED CHIPS

Parmesan & Truffle Mayo (4,7)

9

BRAISED SWEET RED CABBAGE (4)

7

HARISSA & HONEY

ROASTED CARROTS (4)

7

CAULIFLOWER CHEESE (1a,4,7)

7

BABY LEAF SALAD

French Dressing, House Pickles (11,12)

5

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