

The *Earl of Thomond*
Dining Room



Foie Gras Roulade

Brioche, apple, truffle, celeriac (1,3,7,9,12) €28

Poached Native Lobster

Heirloom tomato, wild elderflower (2,3,10,12,13) €33

Roast Atlantic Sea Scallops

Vadouvan, carrot puree, artichoke & celery (7,9,12,14) €29

New Season Green Asparagus

Peas, heirloom tomatoes, sauce vierge (7,9,12) €25

Caramelised Veal Sweetbreads

French beans, cauliflower, pickled girolles, truffle (7,12) €27

Kelly Rock Oysters

Ginger & shallot dressing, scallion oil (4,12,14) €25



Roast Irish Black Angus Fillet

Sticky glazed cheek, gem, bordelaise (6,7,9,11,12) €46

Pan-Fried John Dory

Bouillabaisse, brandade, fennel, saffron (1,3,4,7,10,12) €44

Roast Rump of Burren Lamb

Leeks, peas, salsa verde, shallot jus (7,9,10,12) €46

Pan-Fried Black Sole

Leeks, asparagus, corn, brown shrimp & chive (1,2,3,4,7,12) €46

Roast Breast of Thornhill Duck

Cherry gel, white turnip, dukka, duck jus (7,8,9,11,12) €45

Pave of Clare Island Organic Salmon

Summer greens, courgette flower, native lobster (2,3,4,7,12,13) €44

Please note that game may contain lead shot

1-Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soya Beans, 7-Milk, 8-Nuts, 9-Celery,
10-Mustard, 11-Sesame Seeds, 12-Sulphur Dioxide & Sulphates, 13-Lupin, 14-Molluscs

All prices incur a 15% service charge subject to VAT.