

The *Earl of Thomond*
Dining Room



Duck Foie Gras Roulade

Onion & fig chutney, cider apple dressing (1,3,7,9,12) €28

Smoked Gubbeen Ravioli

Kohl-rabi, pickled mushroom, baked potato broth (1,3,7,12) €25

Treacle Cured Organic Clare Island Salmon

Lough Neagh smoked eel, scallion mayonnaise (3,4,6,12) €27

Roast Irish Sea Scallops

Cauliflower & almond puree, lettuce, pea velouté (7,8,12,14) €30

Kelly Oysters

Ginger & shallot dressing, coriander, crisp shallot (6,12,14) €28



Roast Fillet of Irish Black Angus Beef, Slow Cooked Short Rib

Smoked bacon, cabbage, pickled walnut, claret sauce (6,7,8,9,12) €52

Pot-Roasted Farmhouse Chicken

Celeriac, leeks, roast garlic velouté (3,7,9,12) €41

Roast Loin of Andarl Pork, Braised Cheek

Parsnip, apple, endive, sweet mustard sauce (7,9,10,12) €42

Fillet of Stone Bass

Provençale, spinach, fennel, saffron remoulade, Bouillabaisse (3,4,7,10,12,13) €43

Braised Black Sole Fillets

Asparagus, salmon, courgette, herb crust, vermouth, keta & chive sauce (1,3,4,7,12) €49

[*Please note that game may contain lead shot](#)