

The *Earl of Thomond*
Dining Room



Terrine of Foie Gras

Duck confit, beetroot, apple (1,3,7,12) €28

Native Lobster

Daikon, fennel, sweet & sour honey dressing (2,7,12,13) €33

Wild Mushroom Gnocchi

Butternut, sage, pickled mushroom, parmesan (1,3,7,12) €24

Cashel Blue Cheese Panna Cotta

Baby courgette, radish, hazelnut, shallot (7,8,12) €25

Black Angus Short Ribs Ravioli

Pickled kohlrabi, miso broth (1,3,6,12) €27

Kelly Rock Oysters

Ponzu, cucumber, chives (4,6,12,14) €26



Roast Irish Black Angus Fillet

Sticky glazed cheek, gem, bordelaise (3,6,7,9,10,11,12) €51

Pan-Fried John Dory

Kelly's mussels, clams, courgette, spinach (3,4,7,12,14) €45

Gourmet Game Venison

Loin, ragout, cabbage, pickled blackberries (7,9,12) €49

Pan-Fried Black Sole

Leeks, romanesco, corn, brown shrimp & chive (1,2,3,4,6,7,12) €49

Roast Breast of Thornhill Duck

Cherry gel, white turnip, dukka, duck jus (7,8,9,11,12) €46

Roast Monkfish

Caramelised onions, vadouvan, cauliflower (4,7,9,12) €46

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