

The *Earl of Thomond*
Dining Room



Tasting Menu



Treacle Cured Clare Island Salmon
Jerusalem Artichoke, seaweed cracker (4,6,7,12)

St. Tola Goat's Cheese
Heirloom beetroot, walled garden fig, sunflower seeds, pine nuts, white balsamic (1,7,8,12)

Native Lobster
Daikon, fennel, sweet & sour honey dressing (2,7,12,14)

Roast Atlantic Sea Scallop
Vadouvan, carrot purée, artichoke & celery (7,9,12,14)

Roast Fillet of Irish Black Angus Beef
Spinach, savoy cabbage, heirloom carrot, bordelaise (7,9,12)

Clementine Sorbet
Glendalough pink gin granita (12)

Peach & Cream
Peach & raspberry cream, vanilla sponge, vanilla ice cream (1,3,7,8,12)

Irish Farmhouse Cheese
Durrus Og, Wicklow Bán, Cratloe Hills, Cashel Blue, St. Tola Ash (1,7,12)

Petits Fours
With tea, coffee (1,3,7,8)

This Menu is only available to the complete table.

Nine Course Tasting Menu €150 per person
Sommelier's selection add €95 per person
Prestige selection add €195 per person (6 glasses)

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