

The *Earl of Thomond*  
Dining Room



*Tasting Menu*



Tequila Cured Clare Island Salmon  
Burnt lemon purée (4,12)

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

Shellfish Salad  
Crab, clam, mussel, lobster, wild garlic, focaccia crouton (1,2,3,7,10,12,14)

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

Roast Fillet of Irish Black Angus Beef  
Baby gem, asparagus, morels, bordelaise (3,7,9,10,12)

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  
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 €145 per person  
Sommelier's selection add €80 per person  
Prestige selection add €180 per person (6 glasses)

All glasses are poured as a tasting serving of 75ml

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.