

The *Earl of Thomond*
Dining Room

Tasting Menu

Kelly's Oyster
Ginger, shallot, coriander (6,12,14)

Smoked St Tola Ash Log
Pickled apple, smoked almond, endive (7,8,9,10,12)

Burren Smokehouse Consommé
Scallion, cucumber (3,4,12)

Duck Foie Gras Roulade
Onion & fig chutney, cider apple dressing (1,3,7,9,12)

Roast Irish Sea Scallop
Cauliflower & almond puree, lettuce, pea velouté (7,8,12,14)

Roast Rump of Burren Lamb
Smoked bacon, savoy, parsnip, shallot jus (7,9,12)

Cucumber Sorbet
Mint granita (12)

Opera Chocolate Caramel Mousse
Praline, espresso ice cream (1,3,7,8,12)

Durrus Og, Crozier Blue
Estate chutney, grapes, celery, crackers (1,3,7,9,12)

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

This Menu is only available to the complete table.

Nine Course Tasting Menu €160 per person

Sommelier's selection add €95 per person

Prestige selection add €195 per person (7 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