

PANORAMA DINNER MENU

APPETISERS

BREAD & DIPS	16.5
Selection Of Artisan Breads, Tapenade, Pesto, Hummus, Extra Virgin Olive Oil (1a, 3, 4, 8, 11, 13)	
GLENBEIGH'S OYSTERS (6)	25
Mignonette, Tabasco, Lemon (6, 15)	
PORK CRACKLING	8.5
Sweet Chilli Sauce (10, 12, 13)	

CHARCUTERIE BOARD	38
(Serves 2) House Terrine, Connemara's Air Dried Beef & Ham, Milleens, Ballylisk & Cashel Irish Cheeses, Olives, Homemade Chutney, Cornichons, Pickled Onions & Artisan Breads. (1a, 4, 7, 12, 13)	
PICKLED MUSSELS	7
Aioli (6, 9, 12, 7)	



STARTERS

TRADITIONAL SEAFOOD CHOWDER	16
Soda Bread & Butter (1a, 4, 4, 6, 8, 9, 13)	
STEAMED MUSSELS	16
White Wine & Butter Sauce, Toasted Sourdough (1a, 4, 6, 8, 13)	

SEARED IRISH SCALLOPS	18
Rosscarbery Black Pudding, Coriander & Gubbeen's Chorizo (1e, 4, 1a, 13)	
BRAISED BEEF RAVIOLI	15
Sage & Onion Consommé (1a, 4, 7, 9, 13)	

HOMEMADE HAM HOCK TERRINE	15.5
Pickled Vegetables (1a, 12, 13)	
WARM CELERIAC	15.5
Pine Nuts & Parmesan Cream (4, 13)	
ROAST BUTTERNUT SQUASH	12.5
Cashel Blue Cheese, Pear & Crispy Sage (4, 13)	

MAINS

(Served With Roasted Vegetables)

MARKET FISH OF THE DAY	SQ
Fondant Potato, Brown Butter Sauce (4, 8)	
PAN FRIED HALIBUT	37
Baby Potatoes & Cider Beurre Blanc (4, 8, 13)	
SKEAGHANORE DUCK BREAST	37
Fig Chutney, Nettle Glazed Shallot, Fondant Potato, Sherry Caramel & Red Wine Jus (4, 12, 13)	
ROAST RABBIT LOIN	35
Stuffed With Rosscarbery Black Pudding & Apple, Baby Potato (4,13)	

HOMEMADE GNOCCHI	26
Walnuts, Sage & Irish Black Butter (1a, 4, 3h, 13, 12)	
FERMENTED SAUTÉED CHICKPEAS	26
Roasted Seaweed, Hummus & Pickled Walnuts (3h, 4, 13)	
IRISH 10OZ HEREFORD STEAK	42
Café De Paris Butter, Bone Marrow Mash (4, 12, 13)	
PRIME IRISH 8OZ BEEF FILLET	47
Foie Gras, Fondant Potato, Red Wine Jus (4, 12, 13)	

SIDES

Bone Marrow Mash	6.5
(4)	
Hand Cut Fries	6
(4)	
Green Salad	6
(12, 13)	
Roasted Seasonal Vegetables	6
(4, 9)	

DESSERT

BLACKBERRY SOUFFLÉ	14
White Chocolate Sorbet (7, 13)	
APPLE TART TATIN	14
Gingerbread Ice Cream (1a, 4)	
CRÈME CARAMEL	14
Pistachio Biscotti (1a, 3f)	

WARM CHOCOLATE FUDGE CAKE	14
Achill Sea Salt (4, 7 1a)	
IRISH CHEESE SELECTION	19
Ballylisk Triple Rose, Cashel Blue, Milleens, House Chutney, Montenotte Parmesan Crackers (1a, 4, 13)	



Allergens: 1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats) 2 Peanuts 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut) 4 Milk 5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp) 6 Mollusc 7 Eggs 8 Fish 9 Celery 10 Soya 11 Sesame Seeds 12 Mustard 13 Sulphur Dioxide and Sulphites 14 Lupin

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