

PANORAMA

ROOM SERVICE

Served daily from 12:30h until 21:30h

APPETISERS, STARTERS & SALADS

BREAD & DIPS Selection Of Artisan Breads, Tapenade, Pesto, Hummus, Extra Virgin Olive Oil (1a, 3, 4, 8, 11, 13)	16.5	CAESAR SALAD Cos Lettuce, Bacon, Garlic Croutons & Parmesan (1a, 4, 7, 8, 12, 13) Add Chicken Breast	16/22 6
CHARCUTERIE BOARD (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)	38	PORK CRACKLING Sweet Chilli Sauce (10, 12, 13)	8.5

MAINS

MARKET FISH OF THE DAY Fondant Potato, Brown Butter Sauce (4, 8)	SQ	8OZ HEREFORD BEEF BURGER Rosscarbery's Black Pudding, Red Onion Marmalade, Mozzarella, Tomato, Cornichons (1A, 4, 12, 13, 11, 7)	25.5
HOMEMADE GNOCCHI Walnuts, Sage & Irish Black Butter (1a, 4, 3h, 13, 12)	26	CHARGRILLED CHICKEN SUPREME Baby Potatoes, Mushroom & Creamy Chorizo (1a, 4, 13)	26

DESSERT

CRÈME CARAMEL Pistachio Biscotti (1a, 3f)	14	IRISH CHEESE SELECTION Ballylisk Triple Rose, Cashel Blue, Milleens, House Chutney, Montenotte Parmesan Crackers (1a, 4, 13)	19
WARM CHOCOLATE FUDGE CAKE Achill Sea Salt (4, 7 1a)	14		



SIDES

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

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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