

# PANORAMA

## DINNER MENU

### SNACKS

<b>OLIVE TAPENADE</b> Crostini (1A, 8, 13)	7
<b>HERBED ROASTED ALMONDS</b> (3A)	7
<b>PICKLED MUSSELS</b> Aioli (6, 9, 12, 7)	7
<b>PORK CRACKLING</b> Sweet Chili Pineapple Sauce (10, 12, 13)	8

### STARTERS

<b>ROASTED CARROT &amp; PARSNIP SOUP</b> 11 Crème Fraîche, Garlic Croutons, Dill (1A, 4, 9, 12)	
<b>MUSHROOM CEVICHE</b> 16 Sweet Potato, Corn, Radish, Lime, Red Onion & Coriander (9, 12, 13)	
<b>BEETROOT &amp; BALLYLISK TRIPLE ROSE TART</b> 18 Toasted Almonds, Balsamic Reduction, Clotted Cream, Rocket, Olive Oil (1A, 3A, 4, 12, 13)	
<b>GIN CURED HOME SMOKED SALMON</b> 17.5 Rillettes, Horseradish Cream, Pickled Onion, Chervil (4, 7, 8, 9, 12, 13)	
<b>CRAB AND PRAWN GRATIN</b> 23 Bruschetta (1A, 4, 7, 8, 9, 5D, 5A)	
<b>DUCK TERRINE</b> 13 Smoked Duck, Duck Confit, Prosciutto, Madeira Poached Prunes, Frisée (4, 7, 9, 1A, 12)	
<b>HEREFORD BEEF SALAD</b> 16.5 Rare Beef, Vermicelli Noodles, Beansprouts, Marrow, Cucumber, Mint, Spring Onion, Crispy Shallots, Cashew, Sesame (3C, 9, 11, 12, 13) Served with Soya Lime Sesame Dressing (8, 10, 11)	



### TO SHARE

<b>GLENBEIGH OYSTERS</b> 24 (for 6) Mignonette, Tabasco, Lemon (6, 13)	
<b>CHARCUTERIE BOARD</b> 38 (Serves 2) Terrine, Chicken Liver Pate, Salami, Coppa, Bresaola, Brie, Cheddar, Blue Cheese, Artisan Breads, Olives, Home Made Chutney, Irish Black "Butter", Pickled Vegetables (1A, 4, 7, 12, 13)	



### MAINS

<b>CURRY LEAF ROASTED SQUASH</b> 28 Lentil Dahl, Basmati Rice, Coconut Yoghurt (9, 12, 13)	<b>GRILLED CHICKEN SUPREME</b> 28 Mushroom, Leek & Tarragon, Baby Potatoes (4, 9, 12, 13)
<b>ROAST MONKFISH</b> 34 Tomato, Capers, Olives, Pak Choi, Saffron Velouté, Baby Potatoes (4, 8, 12, 13)	<b>SKEAGHANORE DUCK BREAST</b> 36 Orange & Grand Marnier Sauce, Slow Roasted Carrot, Grilled Polenta (4, 9, 10, 12, 13)
<b>MARKET FISH OF THE DAY</b> 5Q (4, 8)	<b>PORK CUTLET</b> 34 Polenta, Apple & Cabbage, Honey Mustard Sauce (1A, 4, 7, 9, 10, 12, 13)
<b>RIGATONI CREAMY SAUSAGE PASTA</b> 25 Broccoli, Garlic Cream, Spiced Pork Sausage, Parmesan Can Be Made Vegetarian (1A, 4, 7, 9, 12, 13)	<b>IRISH HEREFORD 10OZ STRIPLOIN STEAK</b> 41 Finished in Whipped Bone Marrow & Roasted Garlic, Portabella Mushroom, Burnt Onion Puree, Herbed Crumb, Potato Pavé (1A, 4, 12, 13) Served with Choice of Sauce: Béarnaise, Peppercorn or Red Wine (4, 9, 12, 13)
<b>BEEF FILLET WELLINGTON</b> 49.5 Seared Beef Fillet, Mushroom Duxelles, Short-Rib, Prosciutto Baked in Puff Pastry, Redwine Sauce, Parsnip Truffle Purée Allow for 30 Minutes Preparation Time (1A, 4, 7, 9, 12, 13)	

### SIDES

Mashed Potato (4) 6.5	Home Cut Chips (1A) 5.75
Bitter Leaf Salad (12, 13) 5.75	Macaroni & Cheese with Truffle Oil (1A, 4, 12) 7.5
Roast Root Vegetables (4, 9) 5.75	Green Beans & Bacon (4) 6.5

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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