

# PANORAMA

## LUNCH MENU



### TO SHARE

<b>BREADS AND DIPS</b> Selection of Artisan Breads, Tapenade (8), Pesto, Hummus, Extra Virgin Olive Oil (1A, 3, 4, 8, 11, 13)	16
<b>GLENBEIGH OYSTERS</b> Mignonette, Tabasco, Lemon (6, 13)	24 (for 6)

<b>CHARCUTERIE BOARD</b> (Serves 2) Terrine (3F), Chicken Liver Pâté, Salami, Coppa, Bresaola, Brie, Cheddar and Blue, Breads, Olives, Home Made Chutney, Irish Black "Butter", Pickled Vegetables (1A, 4, 7, 12, 13)	38
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### SANDWICHES

Served with a House Salad and Hand Cut Fries

<b>MINUTE STEAK SANDWICH</b> Toasted Ciabatta Roll, Pickled Cucumber, Tomato, Frisée, Cheddar (1A, 4, 12, 13)	26.5
<b>FIRE ROASTED MAYO MACKEREL</b> Severed on Soda Bread, Chive Cream Cheese, Red Onion, Capers, Dill & Cucumber (1A, 4, 7, 8, 11, 12, 13)	17.5
<b>ROAST VEGETABLE TORTILLA WRAP</b> Falafel, Hummus, Rocket, Pesto (1A, 4, 11, 13)	16
<b>SPICED BEEF REUBEN SANDWICH</b> Spiced Beef, Sauerkraut, Irish Cheddar, Russian Dressing on Toasted Sourdough (1A, 4, 7, 12, 13)	18
<b>GRILLED CHICKEN BURGER</b> Sweet Chili Pineapple, Brioche Bun, Mozzarella, Coleslaw, Rocket, Pickled Onion (1A, 4, 7, 12, 13)	24
<b>8OZ HEREFORD BEEF BURGER</b> Bacon & Onion Chutney, Carrigaline Cheese, Tomato, Gherkins, Lettuce (1A, 4, 12, 13)	25.5

### SIDES

Buttery Mash (4)	6.5
Bitter Leaf Salad (12, 13)	5.75
Roast Root Vegetables (4, 9)	5.75
Hand Cut Fries (4)	5.75



### STARTERS AND SALADS

<b>ROASTED CARROT &amp; PARSNIP SOUP</b> Crème Fraîche, Garlic Croutons, Dill (1A, 4, 9, 12)	11
<b>FISH CROQUETTE</b> Tartare Sauce, Rocket (1A, 4, 7, 9, 8)	13
<b>MUSSELS IN GARLIC CREAM</b> Toasted Ciabatta (1A, 4, 6, 8, 13)	16
<b>HEALTH BOWL</b> Quinoa, Hummus, Honey Roasted Squash, Cucumber, Alfalfa, Chickpeas, Greens, Cabbage Marrow, Carrot, Toasted Seeds, Walnuts, Goji Berries with a Sesame, Chia & Turmeric Dressing (3A, 9, 11, 12, 3H) Add Roasted Chicken Breast:	17 6

<b>CAESAR SALAD</b> Cos Lettuce, Parmesan, Bacon, Garlic Croutons, Poached Egg (1A, 4, 7, 8, 12, 13) Add Roasted Chicken Breast:	16 6
<b>TOONSBRIDGE FIOR DI LATTE &amp; TOMATO SALAD</b> Origanum, Lemon, Roasted Garlic, Olive Oil (4, 13)	17.5
<b>SPICE ROASTED CHICKEN SALAD</b> Cucumber, Greens, Cocktail Tomatoes, Coriander, Mint, Olive Oil, Pickled Carrot, Yoghurt (4, 12, 13)	16
<b>HOME SMOKED SALMON SALAD</b> Rocket, Frisée, Pickled Onion, Boiled Egg, Red Onion, Capers, Fennel, Chive Crème Fraiche with Lemon Dressing (4, 7, 8, 12, 13)	17.5

### MAINS

<b>CURRY LEAF ROASTED SQUASH</b> Lentil Dahl, Basmati Rice, Coconut Yoghurt (9, 12, 13)	28
<b>SPAGHETTI PUTTANESCA</b> Chili, Tomato, Olives, Anchovy, Capers (1A, 8, 9, 12, 13)	25
<b>FISH AND CHIPS</b> Crispy Fried Haddock, Garlic Aioli, Crushed Peas, Hand Cut Fries (1A, 7, 8, 4, 12, 13)	27
<b>PAN ROASTED SALMON</b> Lemon Risotto (1A, 4, 8, 13)	34

<b>SLOW COOKED PRESSED LAMB NECK</b> Stout and Onion Gravy, Green Salad, Hand Cut Fries (4, 9, 12, 13)	29.5
<b>GRILLED CHICKEN SUPREME</b> Mushroom & Leek Sauce, Hand Cut Fries (4, 9, 12, 13)	28
<b>TOULOUSE SAUSAGE &amp; MASH</b> Sautéed Onion, Peas (4, 12, 13)	24

### DESSERT

<b>BASQUE CHEESECAKE</b> Salted Caramel, Cream, Honeycomb (4, 7)	12.5
<b>RUBY CHOCOLATE SLICE</b> Ruby Chocolate Mousse, Pistachio, Popping Candy, Berries (1A, 3F, 4, 7)	13.5
<b>SELECTION OF IRISH GELATO</b> Vanilla, Chocolate and Strawberry (4)	12.5

<b>CANDIED APPLE TART</b> Vanilla Ice Cream (1A, 7, 4, 3A)	12.5
<b>SELECTION OF IRISH CHEESES</b> Home Made Chutney, Grapes, Crackers (1A, 4, 13)	18

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