The Long Room

Executive Head Chef Wade Murphy

À la Carte Dinner Menu

Starters

Crab Claws € 13.95
Tomato Concassé and Soft Herbs
(choice of garlic butter or chilli butter)

(v) "Doonbeg Golf Club" Salad € 12.95
Stephen Gould's Organic Autumn Greens, Blue Bell Falls Goat Cheese
Pistachio Brittle, Cranberry Ice Wine Vinaigrette

Pan Seared Atlantic Scallops € 15.95
Kelly's Black Pudding, Watercress Salad
Caper and Raisin Butter

(v) Parmesan and Herb Polenta Cake € 12.95
Deep Fried Farmers Egg
Hazelnut Veloute

Carpaccio of West Clare Beef € 14.95
Celeriac and Apple Remoulade
Shanghai Vinaigrette

Soups

Seafood Chowder € 7.00
Fresh Local Seafood Poached in a Creamy White Wine Velouté

(v) Today's Soup Special € 6.00
Daily Changing Soup

Main Courses

From the Sea

Butter Basted Fillet of Brill € 28.00
Confit Garlic, Carrot, Parsley Root Puree,
Shellfish and Fennel Nage

Pan Roasted Fillet of Organic Salmon € 22.50
Sautéed Spinach, Beetroot and Balsamic Reduction

Crisp Fried Fillet of Sea Bass € 28.00
Cauliflower Beignet, Spice Braised Potatoes, Dublin Bay Prawns
Sauce Vierge

From the Land

Jack Kelly's Lamb Loin € 34.00
Slow Braised Shank, Pan Fried Kidney, Smoked Aubergine Caviar
Sauce Paloise

Fillet of Montgomery's Beef € 36.00
Smoked Bacon Braised Lentils, Tiny Onions
Wholegrain Mustard Bearnaise

Roast Loin of Wild Dromoland Estate Venison € 36.00
Celeriac Puree, Crisp Salsify, Wild Mushrooms & Confit Fillet
Peppercorn Cream

(v) Wild Mushroom and Butternut Squash Risotto € 22.50
Aged Parmesan Cheese, Toasted Pumpkin Seeds
Herb Oil

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