

## Starters

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**CRAB CLAWS €13.95**

*Fresh herbs and tomato concassé  
(choice of garlic butter or chilli butter)*

**WINTER SALAD OF TRUFFLE MARINATED VEGETABLES\*\* €12.95**

*Organic greens, goat cheese beignet, hazelnut brittle,  
champagne vinaigrette*

**LANGOUSTINE & FENNEL RAVIOLI €15.50**

*chestnut and herb ragout,  
roasted langoustine cream*

**TERRINE OF SQUAB, FOIE GRAS & DUCK CONFIT €15.50**

*Orange and cardamom jelly, brioche crisp*

**PAN SEARED ATLANTIC SCALLOPS €15.95**

*Kelly's black pudding, watercress salad,  
caper and raisin butter*

**PARMESAN AND HERB POLENTA CAKE\*\* €12.95**

*Deep-fried farmers egg, hazelnut velouté*

**CARPACCIO OF WEST CLARE BEEF €14.95**

*Celeriac and apple remoulade, shanghai vinaigrette*

## Soups

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**SEAFOOD CHOWDER €7.00**

*fresh local seafood poached in a  
creamy white wine velouté*

**TODAY'S SOUP SPECIAL\*\* €6.00**

*New soup daily*



# THE LONG ROOM

## Main Courses

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### *From the Sea*

**BUTTER BASTED FILLET OF MONKFISH €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**

*Sweet and sour carrots, tomato fondue,  
Dublin Bay prawns, shellfish nage*

### *From the Land*

**TASTING PLATTER OF BURREN HILL LAMB €34.00**

*Loin, shoulder and offal, organic spinach,  
aubergine puree, pan jus*

**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  
and confit fillet, peppercorn cream*

**WILD MUSHROOM AND BUTTERNUT SQUASH RISOTTO\*\* €22.50**

*Aged parmesan cheese, toasted pumpkin seeds, herb oil*

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\*\* Suitable for vegetarians



## *Desserts*

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**BAY LEAF & PEAR MILLE FEUILLE €8.50**

*Light bay leaf cream, pan fried pears and pear sorbet*

**GINGER BREAD PUDDING €8.50**

*Pineapple powder and coconut sorbet*

**WARM "OPERA" CHOCOLATE TART €8.50**

*Peanut butter ice-cream, salted peanut praline  
(please allow ten minutes cooking time)*

**BAKED "FREE TRADE" COFFEE CUSTARD €8.50**

*Caramel top, milk espumas, orange and pistachio cake (gluten free)*

**IRISH ARTISAN FARMHOUSE CHEESE PLATTER €12.50**

*Grapes, chutney, homemade crackers and bread*

**SELECTION OF HOMEMADE ICE-CREAMS & SORBETS €7.50**