

# Panorama Restaurant

## Starters

### **Wild Mushroom Consommé**

King Oyster Mushrooms,  
Gubbeen Cheese Tortellini  
Potato & Truffle Foam

€ 6

### **Crispy Lamb Belly**

Cassoulet of Lentils & Root Vegetables  
Black Pudding Mousse and Lamb Jus

€ 14

### **Pan Fried Wild Irish Seabass**

Cauliflower Symphony  
Chorizo Dressing

€ 15

### **Chicken Liver & Foie Gras Parfait**

Spiced Mirabelle Plum, Toasted Sourdough  
Autumn Fruit Chutney

€ 14

### **Revised Potato Salad**

Silver Skin Onion, Pickled Shimeji  
Mushrooms, Wholegrain Mustard Aioli  
(vegan)

€ 12

### **Flamed Salmon**

Broccoli, Yuzu Gel, Smoked Oyster Aioli,  
Pickled Mustard Seeds

€ 16

### **Raviolo of Dingle Goat Cheese**

Butternut Squash,  
Smoked Almonds & Crispy Kale

€ 12

### **Cream of Leek & Potato Soup**

Crispy Pancetta & Limerick Ham  
and Confit Potatoes

€ 7

## Oysters

### **½ Dozen Oysters**

Served with  
with Shallot Vinaigrette and Fresh Lemon  
(GF) €16

Yuzu & Red Chilli Dressing  
(GF) €16