

# the HARDIMAN 1852

## Amuse Bouche

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### Goats Cheese & Beetroot Mousse (7, 8e)

Beetroot Textures, Cranberry Gel, Caramelized Pecan Nuts

### Risotto (7, 9)

Butternut Squash, Cashel blue, Pumpkin seed & Oil, Hazelnuts

### Pork Croquette & Scallops (3, 7, 9, 10, 14)

Quince Puree, Roasted Plum & Celeriac Remoulade

### Smoked Cod Rillette (3, 4, 10)

Pickled Cucumber, Herbs & Daikon Salad, Cucumber Gel, Dill Emulsion, Spiced Rice Cracker

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### Soup (7, 9) or Champagne Sorbet (12)

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### Lamb Rump (6, 7, 9, 12)

Parsnips Puree, baby Carrot, shallots, Blackcurrant & Star Anis Jus

### Braised Feather Blade of Irish Beef (7, 9, 12)

Sweet Potato Puree, King Oyster Mushroom, Kale, truffled Jus

### Atlantic Salmon (1a, 4, 7, 9, 12)

Savoy Cabbage, roasted Leek, Velouté, fondant potato

### Seabass (4,7,9,12)

Root vegetable Galette, baby spinach, Jerusalem Artichoke, Hazelnut Salsa

### Trofie Pasta (1a, 9)

Red Pepper tapenade, lemon Oil, Parmesan, Pine nuts

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### Raspberry Pistachio entremet (1a, 3, 7, 8)

Pistachio Crumbs, Raspberry gel & Sorbet

### Vanilla orange & Honey Parfait (1a, 3, 7)

Mascarpone Orange Cream

### Spiced Rum Pudding (1a, 3, 7, 8, 12)

Berry Compote, Vanilla Ice Cream

### Cheese Plate (3, 7)

Crackers, Quince Jelly, Grapes, Selection of Irish Cheeses

#### ALLERGENS

1 Cereals Containing Gluten, 1a Wheat, 1b Rye, 1c Barley, 1d Oats, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soya, 7 Milk, 8Nuts, 8a Almond, 8b Hazelnut, 8c Walnuts, 8d Cashews, 8e Pecan Nuts, 8f Brazil, 8g Pistachio, 8h Macadamia, 8i Pine nuts, 9Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide and Sulphites, 13 Lupin, 14 Mollusc

**2 Course 49€ or 3 Course 58€**