



Palmer's Bar & Kitchen

Table D'hôte

Three Course Menu € 65.00

Starters

Soup of the Day

Homemade Soda Bread (1a, 3, 7, 12)

St Tola's Goats Cheese & Beetroot Tart

Red Onion Marmalade, Rocket (1a, 2, 3, 4, 7, 12, 14)

Cured Salmon Pastrami

Horseradish Dill Yoghurt, Croutons, Cucumber, Caviar (1a, 4, 7, 12)

Roast Andarl Pork Belly

Pickled Fennel, Apple, Radish Salad, House HP Sauce (7, 10, 12)

Mains

Catch of the Day

Crushed Potatoes, Spinach, Asparagus, Lemon and Caper Butter (4, 7, 12)

Irish Lamb Rump

Pea & Broad Bean Fricassee, Potato Puree, Mint Jus (7, 9, 10, 12)

Vegetarian Lentil Curry

Couscous, Tzatziki, Rice Cracker (1, 3, 7, 9, 10, 12)

10oz Dry Aged Irish Rib-Eye

Vine Tomatoes, Pont Neuf, King Oyster Mushroom (12), Garlic Butter (7, 12) or Peppercorn Sauce (7, 9, 12)

Desserts

Buttermilk Panna Cotta

Rhubarb Compote, Ginger Crumble (3, 7, 12)

Vanilla Crème Brûlée

Fresh Berries (3, 7, 12)

Eton Mess

Meringue, Chantilly Cream, Lemon Curd, Raspberries, Pistachio (3, 7, 8g)

Selection of Irish Ice Cream

Vanilla, Chocolate, Strawberry, Honeycomb (13, 6, 7, 12)

Menu Allergen Codes for your information

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