

Honey Roast Carrot and Ginger Soup

(3Trace,4,9,11,14)

Citrus and Dingle Gin Cured Atlantic Salmon

Cucumber Salsa, Lemon Gel, Apple, Radish

(3Trace,4,8,9,11,14)

Confit of Aylesbury Duck Terrine

Beetroot Remoulade, Salsa Verde, Sourdough Croute

(1Wheat,3Trace,4,9,11,14)

Ardsallagh Goats Cheese & Grilled Artichoke Salad

Organic Salad Leaves, Pickled Courgette, Toasted Almonds, Sundried Tomato Dressing

(3Almond,4,9,11,14)

Roast Prime Rib of Aged Irish Beef

'Carved to your liking', served with Homemade Horseradish Sauce and Red Wine Jus

(3Trace,4,7,9,11,12,14)

Fresh Fillet of Atlantic Hake

Wilted Spinach, Saffron Braised Fennel, Cherry Tomatoes, Lemon Velouté

(3Trace,4,8,9,11,14)

Slow Cooked Breast of Irish Chicken

Mushroom Duxelle, Jerusalem Artichoke, Tenderstem Broccoli, Chorizo and Puy Lentil, Thyme Jus

(3Trace,4,9,11,14)

Plum Tomato and Parmesan Cheese Risotto

Red Pepper Pesto, Toasted Pine Nuts, Shaved Courgette

(3Pine Nuts,4,7,9,11,14)

Fresh Irish Strawberry Bavaois

Macerated Strawberries, Sable Biscuit

(1Wheat,3Trace,4,7,14)

Warm Apple Crumble

Sauce Anglaise, Vanilla Ice Cream

(1Wheat,3Trace,4,7)

Coconut Mousse

Blueberry Compote, Coconut Crumble

(1Wheat,3Trace,4,7,14)

€45 Euros per person

All tips and gratuities collected by electronic or other means are distributed to employees.
In the Maigue Restaurant gratuities are shared by the staff serving your table.

We would like to inform you that the origin of Beef served in The Dunraven is the Republic of Ireland.
Our Seafood is sourced from Cathal Sexton in Doonbeg, Co. Clare. If you have any additional queries, please
ask your waiter.

**List of Allergens: 1 – Gluten. 2 – Peanuts. 3 – Tree Nuts. 4 – Milk. 5 – Crustaceans. 6- Molluscs.
7 – Eggs. 8 – Fish. 9 – Celery. 10 – Lupin. 11 – Mustard. 12 – Sesame Seeds. 13 – Soya.
14 – Sulphites.**