

# THE PEARL

RESTAURANT

TO BEGIN

## SOUP OF THE EVENING

Served with homemade bread

## ST. TOLA GOATS CHEESE MOUSSE

with Armada farm beetroot & apple, warm brioche (2,5,7,)

## PRESSED LIMERICK HAM HOCK

Pea mousse, black pudding, parsley and Martins mustard dressing (2,3,5,6,13)

## CHICKEN LIVER PATÉ

rhubarb & elderflower, hot toasted sour dough (1,2,3,4)

## MAIN COURSE

### 280G NORTH CLARE IRISH RIB EYE OF BEEF

pont neuff potato, spinach, shallots, beef jus (2,4,5,13)

### RUMP OF KILSHANNY LAMB

shoulder & potato terrine, pea mousse, asparagus, micro greens (1,2,3,4,5,9,13)

### PAN ROASTED FILLET COD

new season broccoli, saffron potato, gubeen chorizo, crispy chicken skin (2,4,5,11)

### BALLOTINE OF CHICKEN WITH SAGE & CURED HAM

Butternut risotto, aged parmesan (2,4,5)

### ROAST VEGETABLE AND TOFU CASSOULET

tossed in a spiced tomato sauce served with fragrant herb couscous (1,4)

*All main courses are served with our potato of the day and selection of market vegetables*

## TO FINISH

### WARM APPLE TARTE TATIN

vanilla ice-cream, real custard, caramel (1,2,3)

### CHOCOLATE BOMBE 2.0

warm chocolate cake, orange crème, orange gel, vanilla ice-cream, hot chocolate sauce (1,2,3,4)

### RASPBERRY & LEMON

torched meringue, sorbet and sweet biscuit crumb (1,2,3,4)

### SELECTION OF BÓ & BAINNE

local handmade ice-cream (1,2,3)

## ALLERGENS

1. Gluten 2. Milk 3. Egg 4. Sulphites 5. Celery 6. Lupin 7. Nuts 8. Peanuts 9. Soy  
10. Shellfish 11. Fish 12. Molluscs 13. Mustard 14. Sesame