



BLAIRSCOVE HOUSE
— & RESTAURANT —

A plate from the starter table

8oz fillet of Irish Hereford prime beef grilled on the wood fire
fried tobacco onions & spiced carrot puree
green peppercorn sauce

20oz 21 day dry-aged rib of Irish Hereford prime beef (for 2 people)
grilled on the wood fire
sweetcorn fritters
sauce béarnaise & bone marrow butter

Grilled rack of Irish lamb
vegetable tagliatelle
mint chimichurri
natural jus

Pan fried breast of Skeaghanore Duck
caramelised fig
blackberry & gin sauce

Pan roasted boneless saddle of Kerry Sika Venison
celeriac purée & braised red cabbage
toasted cashews, natural jus

Baked fillet of Cod with horseradish crumb
marinated hot house tomatoes
rocket cream

Serrano ham wrapped fillet of Monkfish
pea puree, potato hay
lemon butter

Sous vide cooked Portobello mushroom (V)
mushroom & cauliflower risotto

Moroccan carrot tagine (V)
spiced pearl cous cous
cashew cream

Dessert or Cheese

Tea or Coffee

Set Menu €65
Head Chef - Ronald Klötzer
10% service charge added to parties of 8 or more