



BLAIRSCOVE HOUSE
— & RESTAURANT —

A plate of starter from the buffet

8oz Fillet of Irish Hereford Beef grilled on the wood fire
portobello mushroom, red onion marmalade & horseradish crisps
Triple cooked chips
peppercorn sauce

20oz 21 day dry-aged Rib of Tipperary prime Beef (for 2 people) grilled on the wood fire
deep fried spring onion
skinny chips
sauce béarnaise & peppercorn sauce

Braised Beef Short Rib
celeriac purée & gremolata
red wine sauce

Grilled Rack of West Cork Lamb with a Dijon mustard & herb crumb
Spring ratatouille, vine ripened tomatoes
natural jus

Marinated & pan roasted Chicken Supreme
lemon risotto, basil emulsion & beetroot crisps

Roasted darne of Monkfish
slow cooked leeks
sauce Maltaise

Steamed fillet of Hake
pickled shiitake mushrooms, pak choi
pink ginger & samphire, wasabi crème fraîche

Roasted Cauliflower with a Za'atar crumb (V)
pomegranate, toasted almonds & dill
spiced butternut squash puree & tahini sauce

Moroccan Vegetable Tagine (V)
lemon cous cous
cashew cream

Skinny fries €4

Dessert or Cheese

Tea or Filter Coffee

Set Menu €85
10% service charge on parties of 8 or more
Head Chef Ronald Klotzer