



PANACEA

MENU

STARTERS

- HOUSE CURED SALMON** €14
Beetroot & Grey Goose vodka cured salmon, pickled cucumber & beetroot puree, horseradish creme fraiche with watercress salad.
- GREEK SALAD** €13
Feta cheese, cherry tomato, cucumber, Kalamata olives, red onion, pine nuts, mint chardonnay dressing.
- YELLOW FIN TUNA** €16
Rare yellow fin tuna Niçoise, baby potato, green beans, cherry tomato, green olives, quail egg, shallot and red wine dressing.
- FOIE GRAS** €15
Foie gras & chicken liver parfait, mulled wine jelly, apple, candied walnuts, toasted brioche.

MAINS

- SLOW COOKED SHORT RIB** €33
60 hour slow-cooked Irish beef short rib, roasted celeriac, celeriac puree, grilled broccolini, gratin potato, red wine veal jus.
- ANDARL FARM PORK CHOP** €30
Andarl Farm pork chop, York cabbage, black pudding, herb pomme puree, roasted cauliflower, wholegrain mustard jus.
- THAI SEA BASS** €29
Thai baked seabass, grilled garlic prawns, tenderstem broccoli, basmati rice, soya sesame dressing.
- ROASTED SALMON** €31
Pan-roasted salmon, samphire, turned baby potato, baby Pak Choy, mussels & white wine shellfish sauce.

HOUSE FAVOURITES

CHARCUTERIE BOARD

24 month aged serrano ham, Iberico pork chorizo, salame Milano Sigillo Rosso, Ballylisk triple cream cheese, Italian Taleggio, organic beetroot hummus, mixed Italian olives, pickled onions & gherkins, grilled ciabatta & mixed crackers.

€19

SEAFOOD PLATTER

Beetroot and Grey Goose house-cured salmon, hake tempura, prawn cocktail, crispy lime & chilli squid, coriander & lime aioli, & habanero aioli dip.

Small/large
€16/€29

MUSSELS

Roaring Bay organic mussels, white wine curried coconut broth with crispy skinny fries.

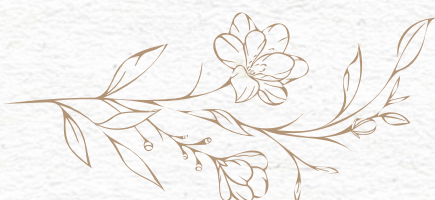
€21

EXTRAS

- POTATOES**
- Herb pomme puree, baby potatoes, skinny fries €5
Triple cooked chunky beef dripping fries €6
- VEGETABLES**
- Seasonal greens, extra virgin olive oil €5
Longstem broccolini Parmesan & crispy onions €5
- BREADS**
- Organic focaccia & sourdough (per person) €2

DESSERT

- CHOCOLATE CAKE** €11
Chocolate & praline cake, mixed berry jelly, vanilla creme patisserie and raspberry sorbet.
- CREME BRULEE** €10
Baileys & espresso creme brûlée, hazelnut & pistachio biscotti.
- ICE CREAM & SORBETS** €9
Selection of gelato ice-creams & sorbets.
- CHEESEBOARD** €17
Delice de Bourgogne, Taleggio, Roquefort, Hegarty's Cheddar, mixed crackers.



SANDYFORD HOUSE

