

The Long Room

AT NO.1 PERY SQUARE TOWNHOUSE

Evening Menu

To Start

Bally Goats Cheese 7

Courgette, Roasted Spiced Squash & Toasted Seeds

Salt Baked Turnip 7

Confit & Pickled Hakurai Turnip, Fried Egg & Salsa Verde

Killenure Dexter Beef & Barley Arancini 9

Pea Purée, Pickled Red Onion

Cahill's Tea Cured Goatsbridge Trout 8

Lemon Gel, Charred Cucumber, Pea, Radish & Buttermilk Dressing

Rigney's Farm Free Range Pork Sausage 9

Green Lentils, Burnt Apple & Mushrooms

Carrying On

Ring's Supreme of Free Range Chicken 24

Chicken Skin, Pea & Longueville Cider Jus

Roasted Salted Hake 26

Courgette & Gubbeen Chorizo Ratatouille, Burnt Onion Purée

Ballinwillin Wild Boar Belly 27

Ballyneety Baby Carrots, Bacon Jam & Chimichurri

Short Rib of Irish Beef 27/ Aged Ribeye 30

Smoked Celeriac, Charred New Leaf Farm Scallion, Shallots, Roast Onion Sauce

Pan Fried Turbot 28

Summer Greens, Black Olive & Shellfish Salsa, Ballyhoura Shiitake Dashi

To Finish

Lemon Posset 8

Rhubarb Compote, Brown Bread Crisp & Basil Syrup

Crawford's Farm Buttermilk Tart 7

Milk & Croker's Farm Honey Parfait, Honeycomb & Milk Tuille

70% Chocolate Pave 8

Salted Caramel Mousse, Chocolate Crumb & Salted Caramel Ice Cream

Gooig Elderflower & Dingle Gin Macerated Strawberries 8

Strawberry & Elderflower Parfait, Strawberry Ganache, White Chocolate Crumble

Munster Cheese Board 16

Selection of Regional Cheeses, Lavosh Crackers, Charred Tomato Relish, Apple Jam & House Pickles

Sides

Rosemary & Sea Salt Fresh Cut Chips 4.50

Honey & Mustard Dressed Ballyneety Green Salad 4.50

Roasted Baby Potato & Scallion Salad 5

Market Menu from Monday to Thursday 5pm -7pm

Sunday 1pm to 8pm

2/3 Courses 33/ 39 ** (€9 steak supplement applies)