

Augustine's restaurant

@ the Clarion

To Start

Freshly prepared Soup. V/©
€6.50

Carpaccio of Irish Beef fillet, bouquet of Rocket, Parmigiano
Reggiano & truffle Oil ©
€11.95

Pan Seared Sea Bass
with a Salad of Citrus fruit's, mint & black pepper. ©
€7.95

Warm Salad of Pan roast Quail, with green beans,
Port soaked raisins, spaghetti of parsnip & pistachio nuts. ©
€12.95

Ardsallagh Goats cheese on grilled field mushroom, with pesto crumb,
glazed beetroot & Basil oil. V
€9.95

Slow braised Pork Belly with carrot & Mace Pickle, candied Walnut &
carrot reduction. ©
€10.95

Risotto of Broad Bean, petit Pois ganache & Parmigiano Reggiano.
€7.95

V - Vegetarian friendly
© - coeliac friendly
A - Local artisan producer.

Augustine's restaurant

@ the Clarion

Main Course

*Roast Rump of Lamb, Palette of Lamb shank, with glazed root vegetables,
Pomme Fondant & roast garlic, Olive Oil & bay leaf Jus. ©*
€23.95

*Pan basted "Gnocchi" with butternut squash, cherry tomato, Sage, Oak
smoked Gubbeen & roquet salad with nut brown butter dressing. ©/V*
€18.95

*Confit of Duck, grilled Polenta cake with braised red cabbage & Star Anis
jus. ©*
€22.95

*Pan Roast Beef Fillet with cured Ham "en Crepenette",
Caramelized peppers & shallot's, pomme fondant with herb butter
& fried Wild Mushrooms. ©*
€29.95

*Pan roasted Poussin, with a herb & bacon farçe, sauce bourguignonne &
pomme fondant.*
€24.95

*Monkfish, Salmon & Mussels slowly poached in a Saffron & Chorizo
sausage casserole, with Seared Bass Fillet,
& Pomme Aligot.*
€22.95

Seafood/Fish Specials

Maincourses

Roast Monkfish with a Bourguignonne garnish & Fondant potato.
€26.95

Trout "en croute", with creamed Savoy cabbage & pomme fondant.
€24.95

Seared Scallops, with a Saffron & Parmesan Risotto. ©
€28.95

Braised Monkfish with a petit pois, crisp Pancetta, roast garlic cream & Basil sauce. ©
€26.95

Linguine of Mussels with a sweet leek & Parmesan sauce.
€22.00

Slow roast Tronçon of Hake in Serrano Ham with an aligot potato puree & caramelized shallots. ©
€24.95

Slow roast Tronçon of Hake in Serrano Ham with a broad bean & chorizo cream, pomme puree. ©
€24.95

Pané Fillets of plaice with pomme frite & mint pea sauce.
€21.95

Roast Skate wing with black butter sauce, capers & persillade (Chopped garlic & Parsley/mustard) served on parmentier potato. ©
€22.00

Pan Roast Suprême of Cod with a broad bean & chorizo cream. Rosti potato. ©
€23.95

Pan Roast Suprême of Cod with a smoked bacon & puy lentil casserol

Augustine's restaurant

@ the Clarion

Pre dessert

Sorbets

€3.50

Desserts & Puddings

Vanilla Infused Crème Brûlée, with a berry & nut Biscotti.

€7.50

Roast Plum tart tatin with a Yougurt Sorbet.

(Allow cooking time)

€8.50

Hot Chocolate Fondant, cherry sauce & Hazelnut Ice cream.

(Allow cooking time)

€8.50

Lemon curd Cannelloni with Vanilla Parfait & Pistachio Anglaise.

€8.50

Panna Cotta, Balsamic Syrup marinated fruits & Black pepper Tuile.

€7.50

Fromages

Selection of Artisan Irish & French Cheeses.