

# PYGMALION

RESTAURANT

## Appetizers

<b>Parknasilla Seafood Chowder</b> Chunks of Fresh Fish, Sweetcorn, Spring Onion <i>D, F, SD, C, G1, G2</i>	€13
<b>Wood Fired Aubergine</b> Feta Cream, Tomato Chutney, Pumpkin Seeds, Mixed Leaf <i>M, SD, D</i>	€13
<b>Carrot &amp; Orange Velouté</b> Seared Scallop, Pickled Walnut Purée, Lardo <i>MO, N1, D, SD</i>	€15.50
<b>Dressed Local Crab</b> Compressed Kohlrabi, Pickled Daikon, Cucumber Gel, Citrus Vinaigrette, Micro Herb <i>SF, SD, M.E</i>	€17
<b>Goat Cheese Arancini</b> Sundried Tomato Tapenade, Green Chili, Compressed Courgette, Almond Purée <i>D, E, G1, N4, SD</i>	€15.50
<b>Slow Cooked Pork Belly</b> Turnip "Colcannon", Sneem Black Pudding, Apple Purée, Confit Apple, Jus <i>SD, D, G1</i>	€15.50

## Main Courses

<b>Roast Supreme of Chicken</b> Celeriac Purée, Crushed Baby Potato, Garden Pesto, Tendersteam Broccoli, Toasted Pine Nut <i>D, N</i>	€29
<b>Pan Seared Tranche of Salmon</b> Celeriac Purée, Green Beans, Toasted Almonds, Creamed Potato, Sauce Vierge <i>SD, D, N5, F</i>	€29
<b>Slow Cooked Feather Blade of Beef</b> Mash Potato, Sauteed Mushrooms, Pearl Onion and Spinach, Roast Parsnip Purée, Grilled Cherry Tomato, Red Wine Jus <i>D, SD, C, G1</i>	€32
<b>Seared Rib Eye of Beef</b> Chunky Chips, Charred Spring Onion, Glazed Plum Tomato, Italian Salsa Verde <i>SD, D, G1, F</i>	€38
<b>Pan Roasted Fillets of Seabass</b> Green Asparagus, Baby Potato, Cherry Tomato, Spinach, Sweet Chilli Butter <i>SD, D, F, C</i>	€29
<b>Roast Butternut Squash Tagliatelle</b> Butternut Squash, Spinach, Pumpkin Seeds, Aged Parmesan, Creamy Butternut Sauce <i>G1, E, D</i>	€22
<b>Rump of Lamb</b> Pea Mint Purée, Garden Peas, Baby Gem, Crispy Bacon, Fondant Potato, Lamb Jus <i>SD, D, C, G1</i>	€34

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## Today's Chef Specials

<b>Appetizer</b>	Ballotine of Slow Braised Beef <i>S, D, SS</i> Broccoli, Celeriac Miso Purée, Sautéed Cabbage, Chive Oil, Jus	<b>€14</b>
<b>Main Courses</b>	Asian Spiced Medallions of Monkfish <i>F, S, SD, C, G, D, N, M</i> Tarka Dhal, Romanesco, Almond and Yogurt Dressing	<b>€34</b>
	Rack of Kerry Lamb <i>SD, D, C</i> Asparagus and Chorizo, Glazed Carrots, Onion Purée, Creamy Mash Potato, Lamb Jus	<b>€34</b>
<b>Dessert</b>	Parknasilla Coconut Pudding <i>D, E, G, N3</i> Passion Fruit Foam, Mango and Vanilla Purée, Vanilla Ice Cream	<b>€11</b>

## Side Orders

€6

Creamy Mashed Potatoes *D*

Selection of Seasonal Vegetables *D*

Home Made Onion Rings *G1*

Parknasilla Tossed Salad *M*

Portion of Chips *G1*

Please note all are items are prepared to order, therefore we thank you in advance for your patience.

Dining package includes choice of starter, main dish, dessert, coffee & tea, note: sides is additional charge.

## ALLERGENS

*(N1) Walnut (N2) Cashew (N3) Peanut (N4) Almond (D) Dairy (SF) Shellfish (C) Celery  
(G1) Wheat (G2) Oat (G3) Rye (S) Soya (E) Egg (SS) Sesame Seeds (L) Lupin  
(F) Fish (MO) Molluscs (SD) Sulphur Dioxide (M) Mustard (N5) Hazelnut*

## Parknasilla and Pygmalion

*Playwright George Bernard Shaw's affiliation with Parknasilla cannot be understated. Shaw was a regular visitor to the hotel in the early 1900's and wrote some of his most iconic works whilst staying here.*

*Pygmalion is a play named after the Greek mythological figure. It premiered at the Hofburg Theatre in Vienna on 16 October 1913 and was first presented in English on stage to the public in 1913. Its English-language premiere took place at Her Majesty's Theatre in the West End in April 1914. The play has been adapted numerous times, most notably as the 1938 film Pygmalion, the 1956 musical My Fair Lady and its 1964 film version.*