

2017

Pilgrims Roscarberry Menu 2017

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PILGRIM'S

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Everyday we will be conjuring up the best local and
seasonal produce we can bring to your table.

Once the day's dishes are decided the menu will be posted
here.

PILGRIM'S Lunch
Sunday 23rd April 2017

Nibbles

Tatsuta age (sweet chicken), ponzu dip	6
Oyster, rhubarb juice, celery ice	2.5 each
Beetroot & chickpea dip, wild garlic, dukkah, flax crackers	4.5

Small

Ham hock, asparagus, potato, egg, gribiche sauce, fried crumbs	8.5
Buffalo ricotta cheese dumpling, kale tops, mangetout, nettle + alexanders' broth	8.5
Cod cakes, pakchoi, kim chi mayo, crispy laver	8.5

Large

Chard parcels, lentil + masala potatoes, grilled asparagus, herbed yoghurt, beetroot relish, sprouts, peanuts	19
Lamb rump, radish, mangetout, wild garlic salsa verde, almond crumb	22
Whole lemon sole, purple sprouting broccoli, sea spinach, black garlic-walnut sauce, crushed potato	21

oak-smoked potatoes, wild garlic mayo 4.5

tender spring greens, mature sheeps cheese lemon oil 4.5

Ices

Macroom buffalo ricotta ice-cream, golden bean espresso, salted honeycomb	5.5
Nettle + tonic sorbet, berthas revenge gin, candied lime	5

Puddings

Salt caramel cream, black pepper chocolate ganache, whipped buttermilk, cacao nut crumble	7.5
Poached rhubarb, gorse custard foam, oat flapjack, wood sorrel	7.5

Cheese

Macroom buffalo blue cheese, Traispean quince paste, rye crackers	5.5
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Talk to your server about vegetarian, vegan and gluten free dishes. Let us know if you have any dietary requirements or allergies, we will do our best to feed you well. Please note shot warning with game dishes. An allergen information sheet is available from behind the bar. All our beef is 100% Irish obviously! Tables over 6 a 10% service charge is included. Go raibh maith agat! Open: Wednesday - Saturday 6-10pm, Sunday Lunch 1-4pm www.pilgrims.ie tel. 0238831796

