

Thyme

SEVENTY SIX

ON THE MALL

DINNER MENU

To Start

Chunky Seafood Chowder (GF)	9★
Fresh & smoked fish, dillisk, fennel cream, lobster oil, freshly baked brown bread.	
Ballycotton Fresh Crab	9
Toasted Arbutus sourdough, cucumber, coriander, lime	
Homemade Soup of The Day (GF)	6
Served with homemade bread & Irish butter	
BBQ Glazed Pork Ribs	8
Sesame crunch, smoked BBQ beans	
Tiger Prawn & Crab Claw Pil Pil	10
Ras El Hanout, confit chili & garlic, lemon, fresh dill, chargrilled Arbutus sourdough	
Sticky Sesame Chicken Wings	8
Hot sauce, celery, Crozier Blue cheese dip	
Feuille de Brick, East Cork Ardsallagh Goats Cheese	7
Honey & thyme infusion, cashew crumble, fresh mango salsa, kombucha gel	

Steak

10oz Irish Red Hereford Sirloin*	32
12oz Irish Red Hereford Ribeye*	29
10oz Irish Red Hereford Fillet *	35

**All of our meats are seasoned with a homemade thyme & truffle sea salt and are served with a portobello mushroom, tenderstem broccoli, onion rings, homemade fries and a sauce of your choice (Wild garlic butter, béarnaise or Jameson pink peppercorn)*

Please make your server aware of any allergies. Allergen information available on request.

CHARITY DONATION: Everywhere you see the ★ symbol, Thyme at Seventy Six on the Mall will donate €1 to our charity partners when this dish is ordered. The team at The Imperial Hotel chose two charities this year: **Cork Simon and Irish Guide Dogs.**

Mains

O'Farrell's of Midleton Lamb Shank	25
Herb pomme purée, chantenay carrot, star anise braised red cabbage, root vegetables, roast wild garlic & thyme Jus	
Shrimp Burger	17
Jalapeño mayo, shaved radish salad, sesame gochujang, homemade fries	
Chicken Supreme	22
Confit ham hock croquette, smoked rooster potato, tenderstem broccoli, baby heirloom carrots, vermouth jus	
Tempura Battered Monkfish,	19
House smoked pea purée, Achill Island salt, samphire vinegar, confit lemon, homemade fries	
Pan Seared Turbot	26★
Hazelnut & fennel pollen crust, Jerusalem artichoke purée, saffron infused potato, wilted spinach, baby heirloom carrots	
Chestnut Mushroom & Cashew Pithivier,	19
Salted cashew crumble, baby spinach, chestnut mushroom, smoked cauliflower purée, mandarin bitter pearls	
Chargrilled Hereford "Thyme" Burger	18★
Buttermilk onion ring, crispy bacon, Ardsallagh cheddar jalapeño, beef tomato, chipotle slaw, blaa, homemade fries	

Sides

Sweet Potato Fries, Garlic Aioli	4.5	Sautéed winter vegetables	4.5
Tenderstem Broccoli	4.5	Chargrilled Courgette Fries, Harissa Aioli	4.5
Homemade Fries	4.5	Horizon Farm Salad, Elderflower Vinaigrette	4.5

Dessert

Jameson Black Barrel Apple Sponge	8
Bourbon vanilla ice cream, salted caramel sauce	
"Ferrero Rocher" Choux Bun	8★
Belgian chocolate sauce, chocolate shard and a crème chantilly	
The Classic "Mont blanc"	9
Sweet pastry, berry compote, vanilla bavarois, chestnut rum cream	
"Café Gourmand",	19
A selection of three smaller pastries served with a hot beverage of your choice or a cocktail of your choice	
"The Vegan"	7
A rich dark chocolate cake	