

# Thyme at SEVENTY SIX ON THE MALL

## DINNER MENU

### To Start

<b>Imperial Homemade Soup (GF)</b> Served with homemade bread and Irish butter	6★
<b>Ballycotton Soft Shell Crab Cappuccino</b> Soft shell crab remoulade, caviar, fresh dill, lime, charred Arbutus sourdough	11
<b>BBQ Glazed Pork Ribs</b> Sesame crunch, barbeque glaze	8
<b>Pan Seared Ballycotton Scallops</b> Lemon & thyme squash, dill infused quinoa , apple texture	12★
<b>Sticky Sesame Chicken Wings</b> Hot sauce, celery, sesame crunch, Crozier Blue cheese dip	8
<b>Ras el Hanout Spiced Wild Mushroom Croquette</b> Thyme sautéed wild mushroom, panko, mango & pomegranate salsa, pickled kohlrabi, tzatziki	7
<b>Whole Baked Camembert (serves 2)</b> Irish honey, rosemary, chilli flakes, Arbutus baguette, cumberland	15★

### Steak

<b>14oz 42 day aged Irish Red Hereford Ribeye on the Bone</b>	32
<b>12oz 42 day aged Irish Red Hereford Sirloin</b>	29
<b>10oz Irish Red Hereford Fillet Steak</b>	35

*\*All of our meats are seasoned with a homemade thyme & truffle sea salt and are served with a portobello mushroom, organic blue cheese mousse, spinach & leek ragout, homemade fries and a sauce of your choice (blue cheese mousse, pink peppercorn sauce, bearnaise)*

### Allergens

*Whilst we will do all we can to accommodate guests with food intolerances and allergies we are unable to guarantee that dishes will be completely allergen-free. Please let us know if you suffer from allergies or have special dietary requirements.*

## Mains

<b>O'Farrell's of Midleton Lamb Rack</b>	29
Herb pomme purée, wild mushroom & salsify, spring vegetables, roast wild garlic & thyme jus	
<b>Thyme Burger</b>	18
Chargrilled Hereford "forequarter" burger, crispy bacon, crispy onion , Ardsallagh cheddar, jalapeno, beef tomato, brioche bun	
<b>Clonakilty Chicken Supreme</b>	22
Slow cooked ham hock croquette, smoked herb rooster potato , buttered asparagus, baby heirloom carrots, jus gras	
<b>Tempura Battered Monkfish,</b>	21★
House smoked pea purée, Achill Island salt, samphire vinegar, confit lemon, homemade fries	
<b>Brill, Fennel &amp; Hazelnut Crust</b>	25
Sautéed ceps, Jerusalem puree, greens, baby heirloom carrots , blood orange hollandaise	
<b>Whole Black Sole on the Bone</b>	MP
Waterfall farm tossed salad , Herb Butter, crispy capers	
<b>Polenta Lasagne with Bell Peppers</b>	18★
Spinach, wild mushroom, lemon roast squash, smoked bell pepper sauce, mango summer salad, vegan cheddar, Green Goddess dressing	
<b>Spinach &amp; Avocado Burger</b>	17
Southwest crème, baby gem, red slaw, crispy onions, heritage tomato, charcoal seeded bun	

## Sides

Sweet Potato Fries, Garlic Aioli	4.5	Sautéed vegetables	4.5
Tenderstem Broccoli	4.5	Chargrilled Courgette Fries, Harissa Aioli	4.5
Homemade Fries	4.5	Green Bean, Garlic & Chilli	4.5
Green Salad, Avocado, Fresh Ginger Dressing	4.5	Roast Cherry Tomatoes	4.5
Grilled Haloumi	4.5		

## Dessert

<b>Mojito Petit Gateaux</b>	9
Lime mousse, rum crème, mint gel, Spike Island rum cube	
<b>Café Gourmand</b>	9
Matcha & mango cheesecake, tiramisu, lemon and chocolate macaroon Served with a hot beverage of your choice	
<b>Apple Crumble</b>	7
Layered salted caramel, apple jelly, vanilla & cinnamon crème, almond & Hazelnut crumble	
<b>Kinder Bueno Eclair</b>	8

**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.**