

Thyme at SEVENTY SIX

ON THE MALL

DINNER MENU

Starters

Lobster & prawn bisque	9
Hedermans smoked butter & Brown bread	
Soft shell crab remoulade & East Cork prawn feuille de brick	12
velouté and beet mousse	
Chilli beef tacos	9
Coriander, lime, papaya & crème fraiche	
Ardsallagh goat cheese and cranberry roulade , Waterfall Farm	9
Green salad, papaya and mango dressing	
Sticky sesame chicken wings	10★
Franks Hot sauce, celery, sesame crunch, Crozier Blue cheese dip	
Ballcotton pink prawns	14★
Ras el hanout, Arbutus sourdough	
Whole baked camembert (serves 2)	14
Irish honey & Thyme, Arbutus sourdough	
Sesame cauliflower wings	9
Papaya & pomegranate Salsa, tzatziki	

Mains

Monk fish & chips	24
Smoked pea puree, Achill Island salt, samphire vinegar, confit lemon, chunky fries	
Ballycotton Halibut	27
Toasted hazelnut, olive oil crushed potato, asparagus, wild oyster mushroom, Hedermans smoked butter hollandaise	
Fresh Tagliatelle Allo Scoglio	26
Scallops, mussels, clams, pink prawn, garlic	
Clonakilty Chicken Supreme	23★
Lardons pomme puree & cabbage, asparagus, ham hock croquette, wild mushroom cream sauce	
Lamb Shank	20
Raz al hanout jus, lardons pomme puree & cabbage	
Thyme Chargrilled Hereford "forequarter" burger ,	19
Crispy bacon, crispy onion, Ardsallagh cheddar, jalapeno, beef tomato, brioche bun	
Thyme gardeners pie , Plant it mince oats, rosemarie & thyme jus, pomme maxim, waterfall farm petit salad, vine roast tomato	19★
Spinach & Avocado Burger	17
Southwest crème, baby gem, red slaw, crispy onions, heritage tomato, charcoal seeded bun	

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.**

Allergens

Allergen Menu available on request. 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.

Steaks

10oz 42 day aged Irish Red Hereford Ribeye on the Bone 31

10oz 42 day aged Irish Red Hereford Sirloin 29

8oz 42 day aged Irish Red Hereford Fillet 33

** All our steaks are seasoned with a homemade thyme and truffle sea salt and served with Portobello Mushroom, spinach & leek ragout, fries and a sauce of your choice (Wild Garlic Butter, Béarnaise or Jameson pink peppercorn).*

Sharing

SEACUTERIE €20

Peekytoe crab roll
sake salmon, king prawns, katsu mayo, torched bass, wasabi aioli, katsu dark soy, cilantro, sasin noodles, wasabi pearls

CHARCUTERIE €19 ★

Tom Durcan's spiced beef, Iberico chorizo, gubeen salami, prosciutto crudo, salami milano, kalamata olives, homemade thyme & sunkissed tomato focaccia.

CHEESY €19 ★

West Cork gubeen, Cashel blue, Ardsallagh goats cheese, Carrigaline garlic & herb, grapes, kalamata olives, artisan crackers, plum chutney

MEATY €19 ★

Franks hot sauce wings, Fribbins BBQ glazed ribs, southern fried tenders, katsu mayo, Hoi Sin duck spring rolls, harissa mayo

VEGANY €19 ★

Avocado mousse vine tomato, plum tomato and basil tartlet
vegan rain bow spring roll sweet soya dip
papaya and mango taco chipotle dipping sauce

Sides

Sweet Potato Fries, Garlic Aioli

Tenderstem Broccoli

Homemade Fries

Green Salad, Avocado, Fresh
Ginger Dressing

Grilled Haloumi

Sautéed vegetables

Chargrilled Courgette Fries,
Harissa Aioli

Green Bean, Garlic & Chill

Roast Cherry Tomatoes

All sides 4.5

Desserts

Ferrero Rocher choux 9
Hazelnut mousse, hazelnut crisp

Pornstar Martini Petit Gateaux 7
Passion Fruit Mousse, Lime & Vodka Insert, Vanilla Sable

Café Gourmand 9
Chocolate hazelnut mousse, lime macaroon, raspberry & vanilla cake

Imperial mince pie 8
Layered caramel, cinnamon tea cake, gingerbread crumble