

THE POLO ROOM

Set Lunch Menu

Menu is available Monday to Sunday – Private Dining 12 to 43 pax

2 COURSES €28.50

Please choose 2 items from each course to make your own menu

STARTER

St Tola Goats Cheese, Pickled Beetroot, Candied Nuts, Beetroot Meringue

Jerusalem Artichoke Risotto, Toasted Seeds, Artichoke Crisps

Pressed Ham Hock & Guinea Fowl Terrine, Leek Mayonnaise, Sourdough

Foie Gras Parfait, Burnt & Pickled Apple, Hazelnut +5.00

MAIN

Cod, Cauliflower Puree, Calcot Onion, Mussels, Chicken Jus

Butter Roast Chicken Breast, Cavatelli, New Season Asparagus, Wild Garlic, Morels

Salt Baked Celeriac, Gnocchi, Cavolo Nero, Hazelnuts, Chanterelles

Lamb Rump, Salsify, Tomato Jam, Roscoff Onion +10.00

DESSERT

Poached Rhubarb, Champagne & Vanilla Jelly, Rhubarb Sorbet 8.00

Valrhona Chocolate Cremeux, Peanut Butter Mousse, Beurre Noisette Ice Cream 8.00

Artisan Cheese, Spiced Pear Chutney, Sourdough Crackers 14.50

SIDE ORDERS 5.50 each

Hispi Cabbage, Peanuts, Warm Bacon Mayo,

Baby Potatoes & Spring Onion,

Glazed Beetroot, Horseradish Crème Fraiche

Chef Ciaran McGill

Please notify a team member regarding any Allergies or Food Intolerances

No Service Charge except parties of 6 or more 12.5% applies

****Some garnishes and dishes may change due to availability and seasonality**