

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, Tomato, Black Olive, Basil
Cured Salmon, White Turnip Consommé, Sheep's Yogurt
Pressed Ham Hock Terrine, Licolnshire Smoked Eel, Lovage
Foie Gras Parfait, Apricot Chutney, Warm Brioche +5.00

MAIN

Cod, Cauliflower Puree, Grelot Onion, Hazelnuts, Grapes, Brown Butter
Butter Roast Chicken Breast, Cavatelli, Girolles, Roast Shallot
Salt Baked Kohlrabi, Vadouvan Spice, Toasted Cashew Nuts
Lamb Rump, Salsify, Tomato Jam, Black Garlic +10.00

DESSERT

Pistachio Financier, White Chocolate Namelaka, Raspberry Sorbet 7.00
Poached Peach, Champagne & Vanilla Jelly, White Peach Sorbet 7.00
Valrhona Milk Chocolate Parfait, Black Cherry, Cocoa Nib, Cherry Sorbet 7.00
Artisan Cheese, Spiced Pear Chutney, Sourdough Crackers 14.50

SIDE ORDERS 5.50 each
Fine Beans, Green Olive, Toasted Almond,
Baby Potatoes & Spring Onion

Please Note this is a Sample Menu

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