

THE POLO ROOM

LUNCH MENU

2 COURSES €28, 3 COURSES €35

Monday to Saturday from 12pm-2.30pm

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

STARTER

Pressed Ham Hock Terrine, Leek Mayonnaise, Lincolnshire Smoked Eel, Shimeji Mushroom

Cured Salmon, White Turnip Consommé, Sheep's Yoghurt, Tarragon

St Tola Goats Cheese, Heritage Tomato, Black Olive, Basil

Pea Veloute, Smoked Bacon Ravioli

MAIN

Salt Baked Kohlrabi, Vadouvan Spice, Toasted Cashew Nuts

Butter Roast Chicken Breast, Cavatelli, Girolles, Roast Shallot

Cod, Cauliflower Puree, Grelot Onion, Hazelnuts, Grapes, Brown Butter

Thornhill Duck Leg, Grilled Peach, Lavender & Honey

Wicklow Lamb, Tomato Jam, Salsify, White Onion, Black Garlic +10.00

SIDE ORDERS

Fine Beans, Green Olive, Toasted Almonds 4.90

Sarladaise Potato 4.90

DESSERT

Poached Peach, Champagne & Vanilla Jelly, White Peach Sorbet

Elderflower Crème Diplomat & Gooseberry Tart, Buttermilk Sorbet

Pistachio Financier, White Chocolate Namelaka, Raspberry Sorbet

Milk Chocolate Parfait, Black Cherry, Cocoa Nib, Cherry Sorbet

Cheese Trolley, selection of three cheeses with accompaniments +5.00

Please Note this is a Sample menu

Chef Ciaran McGill

Please notify us regarding any allergies or food intolerances

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