

POLO ROOM LUNCH PRIVATE DINING

2 COURSES €27

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

STARTER

St Tola Goats Cheese, Heirloom Tomato, Lovage, Soft Herbs
Confit Chicken Terrine, Leeks, Charcoal Mayonnaise, Sourdough Toast
Cured Salmon, Beetroot, Cucumber, Wasabi Mayonnaise, Daikon Radish
Chicken Liver & Foie Gras Parfait, Black Fig Jam, Warm Brioche +5.00

MAIN

Andarl Farm Pork Rack, Heritage Carrot, Pickled & Burnt Apple
Hake, White Turnip, Hand Rolled Cavatelli, Mussels, Peas, Alsace Bacon, Girolles
Salt Baked Celeriac, King Oyster Mushroom, Hazelnuts & Grapes
Sika Deer, Salsify, Ceps, Artichoke, Hazelnut +10.00

SIDE ORDERS 4.95 each

Baby Potatoes & Truffled Shallots,
Beetroot, Horseradish Crème Fraiche

DESSERT & CHEESE

Passion Fruit Tart, Mango Sorbet, Coconut Meringue 9.50
Valrhona Chocolate Tart, Vanilla Ice Cream 9.50
Poached Peach, Champagne & Vanilla Jelly, White Peach Sorbet 9.50
Artisan Irish & French Cheese, Spiced Pear Chutney & Crackers 14.50

Chef Ciaran McGill

Please Notify a Member of Management Regarding any Allergies or Food Intolerances

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