

# 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

Cured Salmon, White Turnip, Sheep's Yogurt, Nettle

Pressed Ham Hock & Rabbit Terrine, Leek Mayonnaise, Sourdough

Foie Gras Parfait, Rhubarb & Vanilla, Warm Brioche +5.00

### MAIN

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

Butter Roast Chicken Breast, Cavatelli, Wye Valley Asparagus, Wild Garlic, Morels

Salt Baked Carrots, Polenta, Pickled Carrot, Smoked Yoghurt

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

### DESSERT

Panna Cotta, Gariguetto Strawberry, Tarragon Ice Cream 8.00

Valrhona Milk Chocolate Parfait, Coffee Mousse, Milk Ice Cream 8.00

Artisan Cheese, Spiced Pear Chutney, Sourdough Crackers 14.50

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### SIDE ORDERS 5.50 each

Hispi Cabbage, Peanuts, Warm Bacon Mayonnaise,  
Baby Potatoes & Spring Onion

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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**