

# THE POLO ROOM

## LUNCH MENU

Monday to Saturday from 12pm-2.30pm

**2 COURSE €30 | 3 COURSE €36**

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

### APERITIF

Peach Prosecco with Crème de Peche €12

### STARTER

Pickled Mackerel, Greengage Plum, Toasted Almonds & Yoghurt

Pea Veloute, 36 Month Parmesan Ravioli, Jamon Iberico

Ham Hock Terrine, Lovage Mayonnaise, Gribiche, Toasted Sourdough

Lobster Ravioli, Crab Bisque, Summer Truffle, Lobster Oil, €10 supplement

### MAIN COURSE

Cod, Cauliflower, Sweet Corn, Shiitake Mushrooms, Cod Croquette

Braised Beef Cheek, White Turnip, Broad Beans, Grelot Onion

Gnocchi, Hen of the Woods Mushrooms, Coolea Fondue, Hazelnut Vinaigrette

Fillet of Beef, Pomme Anna, Sweetbread, Girolles, €15 supplement

### SIDE ORDERS

Baby Potatoes, Seaweed Butter €5.50

Tenderstem Broccoli, Crispy Pancetta, Peanuts €5.50

### DESSERT

Blueberry Tart, Thyme Cream, Blueberry Sorbet

Irish Strawberries, Lemon Verbena Bavarois, Elderflower, Bee Pollen

Cashel Blue Cheese, Spiced Apple Chutney, Sourdough Crackers

Chef Ciaran McGill

Please notify us regarding any allergies or food intolerances

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