

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

Jerusalem Artichoke Risotto, Toasted Seeds, Artichoke Crisps & Truffle

Cured Salmon, Pickled Cucumber, Avocado Puree, Dill

Foie Gras Parfait, Rhubarb Chutney, Warm Brioche +5.00

MAIN

Cod, Squash Puree, York Cabbage, Mussels, Vadouvan Butter

Braised Beef Cheek, Cep Puree, Hay Baked Celeriac, Chestnut Mushroom

King Oyster Mushroom, Taleggio Croquettes, Parsley Root, Hazelnuts

Wicklow Venison, Salsify, Chanterelles, Celeriac, Pickled Blackberry +10.00

DESSERT

Poached Rhubarb, Champagne & Vanilla Jelly, Rhubarb Sorbet 8.00

Vanilla & Mango Cheesecake, Coconut Sorbet, Ginger & Lime 8.00

Valrhona Chocolate Cremeux, Peanut Butter Mousse, Beurre Noisette Ice Cream 8.00

Artisan Cheese, Spiced Pear Chutney, Sourdough Crackers 14.50

SIDE ORDERS 5.50 each

Tenderstem Broccoli, Warm Bacon Mayo,

Baby Potatoes & Spring Onion,

Glazed Beetroot, Horseradish Crème Fraiche

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**