

THE POLO ROOM

LUNCH MENU

Monday to Saturday from 12pm-2.30pm

2 COURSE €29 | 3 COURSE €36

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

STARTER

36 Month Parmesan Risotto, New Season Asparagus, Black Truffle
Cured Sea Trout, Pickled Cucumber, Buttermilk, Goatsbridge Caviar
St Tola Goats Cheese, Crapaudine Beetroot, Candied Nuts
Foie Gras Parfait, Rhubarb & Vanilla, Warm Brioche, €5 supplement

MAIN COURSE

Calcot Onion, Gnocchi, Caramelised Onion Puree, King Oyster Mushroom
Braised Beef Cheek, Roscoff Onion, Celeriac Puree, Sauce Au Poivre
Atlantic Cod, Parsnip, Braised Oxtail, Lissadell Cockles
Fillet of Beef, Artichoke Puree, Roscoff Onion, €15 supplement

SIDE ORDER

Baby Potatoes, Parmesan, Crispy Shallots €4.95
Green Beans, Vadouvan Mayonnaise, Toasted Cashews €4.95

DESSERT

Caramel Tartlet, Sherry Raisins, Pedro Ximenez Ice Cream
Chocolate Cremeux, Whipped Ganache, Roasted Barley Ice Cream, Cocoa Nibs
Coconut Panna Cotta, Rhubarb Sorbet, Rhubarb Jelly
Artisan Cheese, Spiced Apple Chutney, Sourdough Crackers, €6.50 supplement

Chef Ciaran McGill

Please notify us regarding any allergies or food intolerances

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