

Vegan

STARTERS

Salt Baked Turnip

Granny Smith Apple – Pickled Walnut

Baked Garden Beetroot

Hazelnut – Pine - Juniper

Roast Salsify

Pink Peppercorn – Figs – Chicory

MIDDLE COURSES

Grapefruit Sorbet

Champagne – Olive Oil – Mint

Estate Winter Salad

Lovage – Coriander

Caramelised Onion Soup

Celeriac – Thyme

MAIN COURSES

Roast Cauliflower

Golden Raisin – Hazelnut – Verjus

Scorched Onion

Wild Mushroom – Roast Shallot – Summer Truffle

Pearl Barley Risotto

Pear – Truffle – Jerusalem Artichoke

SIDE DISHES

Garden Greens, Lemon

Roast Carrot & Fennel Top Pesto

€7.50 Each

Executive Head Chef Liam Finnegan

Head Chef Charlie Watson

Restaurant Manager Robert Bowe

5 Course Table d'hôte € 139.00

Prices are subject to 15% Service Charge

We kindly ask gentlemen to honour the elegance of the George V Dining Room by wearing a jacket for dinner.