

STARTERS

Feta Cheese

Blackberry – Beetroot – Macadamia

Ajo Blanco

Sea Purslane – Grape – Melon – Chard

Mushroom Tartlet

Leek – Winter Chanterelle – Nasturtium



MIDDLE COURSES

Champagne Sorbet

Lime – Cucumber

Celeriac

Land Cress – Pine Nut – Celery

MAIN COURSES

Roast Cauliflower

Golden Raisin – Hazelnut – Verjus

Roast Garden Carrot

Chickpea – Hummus – Harissa

Truffle Polenta

Celeriac – Spinach – Sorrel

SIDE DISHES

Kale, Beetroot, Radish

Seasonal Vegetables

Stem Broccoli, Tomato, Chard, Vegan Feta

€7.50 Each

Truffled Polenta

€15.50

Executive Head Chef Liam Finnegan

Restaurant Manager Robert Bowe

5 Course Table d'hôte € 150.00

À la Carte Menu Available on Request

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.
If you require information on the allergen content of our foods, please ask a member of staff and they will be happy to assist you.

STARTERS

Ajo Blanco

Sea Purslane – Grape – Melon – Chard

St. Tola Ash Goats Cheese

Blackberry – Beetroot – Macadamia

Girolles Mushroom

Gubbeen – Carrot – Tarragon – Mustard



MIDDLE COURSES

Champagne Sorbet

Lime – Cucumber

Celeriac

Land Cress – Pine Nut – Celery

MAIN COURSES

Roast Cauliflower

Golden Raisin – Hazelnut – Verjus
(€59.00)

Roast Garden Carrot

Chickpea – Hummus – Harissa
(€59.00)

Truffle Polenta

Celeriac – Chard – Rocket
(€59.00)

SIDE DISHES

Potato Purée
Kale, Beetroot, Radish
Seasonal Vegetables
Stem Broccoli, Tomato, Chard, Feta
€7.50 Each

Truffled Polenta, Sour Cream
€15.50

Executive Head Chef Liam Finnegan
Restaurant Manager Robert Bowe

5 Course Table d'hôte € 150.00

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