

STARTERS

Garden Beetroots

St Tola Goats Cheese – Hazelnut – Pine & Juniper

Whipped Estate Ricotta

Salt Baked Turnip – Walnut – Black Truffle

Confit Organic Trout

Pumpkin Lobster Bisque – Pickled Kohlrabi

Braised Pheasant Raviolo

Wild Ceps – Roasted Garlic – Game Broth

Pan Fried Scallops

Carrot – Coriander – Pork Belly – Three Cornered Leek

Wild Partridge Ballotine

Quince – Truffle – Juniper – Sprouts

MIDDLE COURSES

Estate Winter Salad

Lovage – Coriander

Grapefruit Sorbet

Champagne – Olive Oil – Mint

Caramelised Onion Soup

Celeriac – Barr Rua Cheese – Thyme

MAIN COURSES

Martin Jennings' 28 days Dry Aged Beef Fillet & Slow Cooked Cheek

(Carved on the trolley for two for 2 People)

Foie Gras – Truffle – Beef Fat Potato – Winter Mushrooms

Twice Baked Hegarty's Cheese Souffle

Sorrel – Dozjo Cheese Béchamel – Summer Leaves

Roast Cauliflower

Golden Raisin – Hazelnut – Verjus

Halibut

Pearl Barley – Jerusalem Artichoke – Pear – XO Sauce

Black Sole

Brown Butter – Capers – Clams – Pink Fir Potato

Herb Crusted Venison

Celeriac – Radichio – Preserved Blackberries

Thornhill Duck

Chicory – Blood Orange – Puff Pastry – Baby Turnip – Rhubarb

SIDE DISHES

Potato Purée

Garden Greens, Lemon

Garden 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.

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.