

TO BEGIN

Ashford Castle Royal Ossetra Caviar

Caspian Sea Origin 30grams

Traditional Caviar Garnish

(€185.00)



STARTERS

St. Tola Ash Goats Cheese

Blackberry – Beetroot – Macadamia

Salt Baked Turnip

Pickled Walnut – Winter Truffle – Estate Ricotta

Cured Organic Salmon

Watercress – Horseradish – Crumpets

Seared Scallops

Haricot Beans – Pancetta – Winter Chanterelles – Baby Leeks

Pigeon

Winter Leaves – Pink Peppercorn – Sesame – Cauliflower Mushroom

Thornhill Duck & Foie Gras

Quince – Chicory – Brioche



MIDDLE COURSES

Celeriac

Land Cress – Pine Nut – Celery

Champagne Sorbet

Lime - Cucumber

Ajo Blanco

Dressed Crab – Pickled Melon & Cucumber

MAIN COURSES

Martin Jennings's 28 days Dry Aged Beef Fillet & Beef Cheek

From the Trolley

Potato Fondant – Onion – Seasonal Vegetables – Bordelaise Sauce

Truffle Polenta

Celeriac – Chard – Rocket – Parmesan

Roast Cauliflower

Golden Raisin – Hazelnut – Verjus

John Dory

Clams – Salsify – Pear – Chicken & Mussel Bisque

Wild Cod

Langoustine – Lemongrass – Grapefruit – Sea Spinach

Thornhill Duck

Swede – Medlar – Boulangère

Slieve Aughty Venison

Jerusalem Artichoke – Elderberry – Kale

SIDE DISHES

Potato Purée

Kale, Beetroot, Radish

Seasonal Vegetables

Tarragon Carrots

€7.50 Each

Truffled Polenta, Sour Cream

€15.50

Executive Head Chef Liam Finnegan

Restaurant Manager Robert Bowe

5 Course Table d'Hôte € 150

A 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”.