

STARTERS

St Tola Goats Cheese

Puff Pastry – Violet Artichokes – Broad Beans – Peas

Spring Vegetable Salad

Preserved Truffle – Pickled Walnut – Whipped Estate Ricotta

Cured Organic Salmon

Lough Mask Watercress – Horseradish – Toasted Muffin

Seared Scallops

Jerusalem Artichoke – Pearl Barley – Buttermilk – Pancetta

Lobster Raviolo

Basil – Green Tomatoes – Grapefruit

Whole Roasted Quail

Spring Leaves – Pink Peppercorn – Sesame



MIDDLE COURSES

Cured Thornhill Duck

Primrose – Roasted Onion – Consommé

Champagne Sorbet

Lime – Cucumber

Hand Rolled Macaroni

Peas – Baby Gem – Smoked Butter

MAIN COURSES

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

(Carved on the trolley for two for 2 People)

Potato Fondant – Scorched Onion – Maitake Mushroom – Peppercorn Sauce

Filled Semolina Pasta

Kohlrabi – Potato – Cured Egg Yolk – Aged Parmesan

Roast Cauliflower

Golden Raisin – Hazelnut – Verjus

Sea Bass

Roasted Salsify – Sea Vegetables – Girolle Mushrooms – Razor Clams

Turbot

Wild Garlic – Almond Pesto – Nettles – Spring Vegetables

Wild Rabbit

Carrot – Mustard Seed – Dandelion

Ring's Farm Organic Roast Chicken

White Asparagus – Jersey Royal Potatoes – Black Truffle

SIDE DISHES

Potato Purée

Seasonal Vegetables

€7.50 Each

Truffled White Asparagus & Carrots

Buttered Jersey Royal Potatoes

€15.50 Each

Executive Head Chef Liam Finnegan

Head Chef Charlie Watson

Restaurant Manager Robert Bowe

5 Course Table d'Hôte € 135.00

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”.