

APPETISER

Home Smoked Skeaghanore Duck (€ 18.50)

Heritage Carrots – Black Garlic – Fennel Jam – Ponzu
Xinomavro, Kir Yianni, Naoussa, Greece, 2011, €14.50 per gls, €58.00 per btl

Smoked at your Table “Fivemiles Town” Goat’s Cheese (€ 17.50)

Salsify – Marinated Nameko Mushrooms – Pine – Aerated Lovage
Sancerre, La Poussie, Loire, France, 2014, €18.75 per gls, €75.00 per btl

Wild Rabbit Terrine (€ 22.50)

Beetroot Purée – Beetroot Pickles – Lardo di Colonata – Lovage Oil
Chardonnay, Puligny Montrachet, Joseph Drouhin, Burgundy, France, 2012 €28.00 per gls, €150.00 per btl

Miso Glazed Pork Cheek– Duck Foie Gras (€ 21.50)

Sweetcorn – Radish – Spiced Popcorn
Callet/Fogoneu, Anima Negra ‘An/2’, Mallorca, Spain, 2013, €16.00 per gls, €65.00 per btl

Wild Gurnard (€ 19.50)

Saffron Fregaola – Tarragon Mustard Tuile – Fennel & Orange Caramel
Gruner Veltliner, Sepp Moser, Kremstal, Austria, 2014, €14.50 per gls, €55.00 per btl

“Connemara Smokehouse” Organic Smoked Salmon (€ 19.50)

Seaweed Bread & Lemon Curd
Gewurtztraminer, Trimbach, Alsace, France, 2014, €14.00 per gls, €50.00 per btl



Sorbet of Grapefruit – Yuzu & Gin (€ 9.50)

Celeriac Soup – Compressed Cider Apple – Apple Gel (€ 9.50)

Mrs Tollman’s Billi Bi Mussel Soup (€ 13.50)



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 help you”**

ENTREES

Aged Angus Hanger Beef (€ 38.00)

Pied Bleu – Jerusalem Artichoke – Pomme Dauphine – Curly Kale
Cabernet Sauvignon, O'Dwyer, Clare Valley, Australia, 2009, €22.50 per gls, €125.00 per btl

Guinea Fowl (€ 37.00)

Herb Salsify – Knotroot – Confit Potato – Shallot – Turnip – Apple
Pinot Noir, Rochioli, Russian River Valley, California, 2012, €25.00 per gls, €135.00 per btl

Wild Hake – “Galway Bay” Prawns – Connemara Clams (€ 38.00)

Black Kale – Chantenay Parsnip – Harenga Caviar – Lemongrass Sauce
Riesling, Jim Barry ‘The Lodge Hill’, Clare Valley, Australia, 2014, €17.00 per glass, €70.00 per bottle

Wild John Dory – Wild Atlantic Seaweed (€ 38.00)

Brassica Textures – Seaweed Gnocchi – Purslane & Sea Beets – Purslane
Cinsault/Grenache, Prieure de Montezarges Rosé, Tavel, France, 2014, €12.00 per gls, €46.00 per bottle

Red & White Organic Quinoa & Rainbow Carrot “Tagliatelli” (€ 29.50)

Carrot Purée – Carrot Muesli – Hemp Oil
Riesling/Viognier Blend, ‘Blanc de Mer’ by Bouchard Finlayson, Western Cape, South Africa, 2013, €9.50 per gls, €39.00 per bottle

Aged Angus Striploin of Beef, cooked medium rare, Carved at your Table (€ 36.00)

Bog Carrots – Glazed Kohlrabi – Dauphinois Potato
Sangiovese-Shiraz Blend, ‘Hannibal’ by Bouchard Finlayson, Western Cape, South Africa, 2013, €18.75 per gls, €75.00 per btl

Executive Head Chef Philippe Farineau – “French Heart – Irish Produce”

Executive Pastry Chef Paula Stakelum

Executive Sous Chef Damien Ring

Restaurant Manager/Maitre d’/Sommelier

Robert Bowe/Martin Gibbons/Philip Dunne

A La Carte Menu; Please refer to prices featured in brackets

5 Course Table d’Hote € 74.00

8 Course Tasting menu € 90.00

12 Course tatsing Menu € 120.00

Prices are subject to 15% Service Charge