

## Welcome

When placing your order, please inform your server if you or anyone in your party has food allergies or food intolerances. We have the recipes at hand to help you if you have any concern about ingredients.

All our beef is of Irish origin.

## Sparkling Wines

SNIPE 1/4 Btl 187ml, Prosecco €12 BIN 570

Prosecco Masottina, Italy €29 BIN 652

Prosecco Sergio, Italy €46 BIN 651

## Champagne for Everyone

 Champagne by the Glass BIN 566  
Forget-Brimont Brut Premier Cru €12

Forget-Brimont Half Bottle €39 BIN 567  
Forget-Brimont Premier Cru €59 BIN 568

## Favourite Wines

White Saint Clair €32 BIN 880  
2016. Vicars's Choice, Marlborough, New Zealand.  
100% Sauvignon Blanc.

Pinot Gris Villa Wolf, €39 BIN 875  
2015. Germany. A dry, cristal clear unoaked  
high quality wine which  
you will remember!

Red Vinha do Mouro €32 BIN 860  
2011. Portugal. Blend of 45% Trincadeira, 30%  
Aragonez, 15% Alicante Bouschet & 10% Cabernet  
Sauvignon.

Zinfandel, California €32 BIN 873  
2013. Morn Bay. Don't let yourself get  
confused by a name hard to  
spell. Wine is beautiful!

Please ask your waiter for the Wine List

## Mineral Water

Large Bottles (750ml) €4.50  
Fór Uisce, Tipperary, Ireland  
San Pellegrino, Italy  
Still or Sparkling

# The Restaurant @ Harvey's Point

Open 6 - 9:30pm

4-Course Dinner €55

## Starters

### Scallops

Pan Seared Scallops, Liquorice Hints of Carrot, Buttermilk Gel, Caramelised Milk Crumb and Sorrel

### Local Cured Salmon

Citrus Cured Salmon Served with Blood Orange & Lime, Avocado and Sourdough Crouton

### Chicken & Langoustine Terrine

Served with Pickled Mushroom, Raisin Jam, Tarragon Emulsion and Crispy Chicken Skin

### Pigeon

Breast and Crispy Leg of Pigeon with Artichoke, Cabbage and Walnut, Truffle Oil Risotto

### Short Rib of Beef

Served with Parsnip, Mushroom, Bone Marrow Crumb and Fregula Pasta

### Cauliflower (V)

Poached and Charred Cauliflower served with Raisin, Apple and Capers (V)

### Pickled Baby Vegetable Salad (V)

Served with Tarragon Emulsion, Cabbage, Quail Egg and Walnuts (V)

### Chef's Special Starter of the Day

Please ask your waiter

## Sorbet

### Sorbet of the Day

## Main Courses

### Turbot

Pan Fried Turbot, White Asparagus, Lovage, Golden Raisin and Mustard Seed served with a light Tuna Cream Sauce

### Guinea Fowl

Supreme of Guinea Fowl, Asian Style with Soy Emulsion and Wild Rice

### Lamb

Rump of Donegal Lamb with Courgette and a hint of Garlic, Mozzarella and Basil

### Duck

Smoked Breast of Duck cooked Pink with Foie Gras, Fennel Pollen and Spiced Wine

### Rotisserie of Hereford Beef

Sirloin of Hereford Beef with Potato Terrine, Onion and Irish Cheddar Puree

### Chef's Special Main Course of the Day

Please ask your waiter

## Vegetarian Main Courses

### Chef's Pappardelle Pasta

Pasta bound in a smoked Cheddar cream with Asparagus, Tomato, Courgette and Basil

### Tenderstem Broccoli

Served with poached Hens Egg, Soy, Japanese Radish and Golden Raisin

## Tasting Menu

7-Course Tasting-Dinner €65

To be enjoyed by the entire table

Tasting-Dinner with Wine €95

(served with 1 glass of Prosecco and  
3 glasses of Wine and  
1 Dessert-Glass of Sweet wine with

Desserts & Cheese)

### Local Cured Salmon

Citrus Cured Salmon Served with  
Blood Orange & Lime, Avocado and Sourdough Crouton

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### Pigeon

Breast and Crispy Leg of Pigeon with Artichoke,  
Cabbage and Walnut, Truffle Oil Risotto

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### Sorbet of the Day

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### Turbot

Pan Fried Turbot, White Asparagus, Lovage,  
Golden Raisin and Mustard Seed served with a light  
Tuna Cream Sauce

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### Duck

Smoked Breast of Duck cooked Pink with Foie Gras,  
Fennel Pollen and Spiced Wine

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### Coffee Ganache

Hints of Amaretto Caramel, Chocolate,  
Mascarpone and Almond Biscuit

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### Irish Cheese

Selection of Irish Cheeses from our Cheese Trolley,  
Grapes, Walnuts, Plum Chutney

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### Tea & Coffee

Choose from our selected choice of Lavazza Coffee,  
Black Tea and Java Herbal Tea

