

STARTERS

Ashford Castle Royal Ossetra Caviar, Caspian Sea Origin 30gr *Traditional Caviar Garnish
& Blinis* (€ 125.00) *(supl. of € 110 for guest in package)*

Salad of Dried & Fermented Irish Strawberries
Spiced Macadamia – Gold River Leaves – Potato Tuile (€ 22.50)

Ring's Farm Confit Chicken Wing
Baby Gem – Parmesan "Royale" – Bacon Crumbs – Caesar Dressing (€ 22.50)

Burren Smokehouse Organic Smoked Salmon
Capers – Red Onion – Lemon Curd (€ 22.50)

Roasted Wild Irish Pigeon & French Duck Foie Gras *Sweetcorn Purée – Charred & Baby
Corn Popcorn Beurre Noisette* (€ 22.50)

St Tola Goat's Cheese Tortellini
Chives – Smoked Leek – Leek Ash – Girolles (€ 22.50)

West Coast Langoustine Tartare
*Gaspacho – Heirloom Tomatoes
Basil Oil – Elderflower* (€ 22.50)


MIDDLE COURSES

West Cork Fresh Crab & Kohl Rabi
Crab – Estate Herbs (€ 15.50)

Cauliflower Soup
Pickled Mushrooms – Caramelised Cauliflower – Coriander (€ 14.50)

Apple Sorbet (€ 12.50)

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"

MAIN COURSES

Alliums – Wild Turbot – Fresh Crevette

*Allium: Smoked Onion – Charred Leek – Spring Onion
Fresh Pea – Preserved Lemon – Bacon Sauce (€ 39.00)*

Wild Hake

*Fresh Lobster Risotto – Sea Fennel
Summer Italian Black Truffle – Lobster Bisque (€ 45.00)*

Astereceae – Ring’s Farm Free Range Chicken *Astereceae: Jerusalem Artichoke – Globe
Artichoke Hen of the Woods – Pomme Dauphine – Jus (€ 42.00)*

Achill Island Lamb: Loin – Belly Croquette – Tongue *Apiaceae: Carrot & Lovage Purée –
Red Chard – Confit Potato Pine Nut – Lamb Jus (€ 42.00)*

Skeaghanore Farm Free Range Duck Breast

Red Onion & Beetroot Tarte Fine – Spiced Cider Jus – Endive (€ 42.00)

Amaranthaceae – Parmesan Gnocchi

Amaranthaceae: Rainbow Chard – Baby Beetroot – Spinach – Herb Sponge (€ 37.50)

**28 Days Aged Cote de Boeuf, for 2 people, Carved at your
table** *Gratin Dauphinois – Glazed Carrots – Buttered Kale Béarnaise –
Pepper Sauce (€ 42.00 per person)*

Side Dishes € 5.50 Each

Potato Gratin – Potato Purée – Glazed Carrots – Brassicaceae

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

*Having a great respect for the produce, I am a firm believer in preparing the food simply to enhance its natural flavour. We
are also foraging around our beautiful estate, from flowers & mushrooms to plants & trees. To describe the family of the
vegetables in the dish, I am using the Latin word.*

Head Chef Barry Lynch

Executive Pastry Chef Paula Stakelum

Restaurant Manager Robert Bowe

Maitre d’ Martin Gibbons

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

5 Course Table d’Hote €95.00

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