

## **STARTERS**

### **George V “Caesar Salad”**

*BBQ Chicken – Anchovies – Little Gem – Parmesan Royale  
Bacon Crumbs (€ 23.50)*

### **Achill Sea Salt Cured Organic Salmon**

*Peat Smoked Velvet Cloud Sheep Yoghurt – Pickled Vegetables (€27.50)*

### **Mushroom Agnolotti**

*Parsley & Lovage Velouté – Chive Oil – Creamy Cheese – Maitake Mushroom (€23.50)*

### **Dooncastle Oysters**

*Shallot Vinegar – Lemon – Horseradish (€26.00)*

### **Caramelised Veal Sweetbread**

*Potato & Truffle Risotto – Madeira (€30.00)*



## **MIDDLE COURSES**

### **Seared Scallops**

*(€17.50)*

### **Harvest Daily Salad**

*(€15.50)*

**Gooseberry Sorbet – Apple Granite (€13.50)**



## **MAIN COURSES**

### **Wild Catch of the Day**

#### **Aged Parmesan Gnocchi**

*Red Chard & Spinach – Woodland Mushrooms – Bianchetti Truffle (€39.50)*

#### **Achill Black Face Lamb**

*Fondant Potato – Red Chard – Lamb Jus – Carrots – Pickled Turnip (€44.00)*

#### **Skeaghanore Duck**

*Artichoke – Brassica – Peach Puree – Duck Jus (€44.00)*

#### **28 Day Aged Angus Cote De Boeuf 2 people, Carved at your table**

*Potato Gratin – Organic Harvest Vegetables – Pepper Sauce – Béarnaise (€88.00 for 2 people)*

#### **Supl. Charge Side Dishes € 5.50 Each**

**Gratin Dauphinois – Potato Purée – Glazed Carrots – Brassicaceae**

**Truffled Pomme Puree € 12.50**

**Head Chef Barry Lynch**

**Executive Pastry Chef Paula Stakelum**

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

**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**

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”