


George V Dining Room
8 Course Tasting Menu €150.00 With Accompanying Wines €220.00
With Accompanying Premium Wines €270.00*

**Our Dinner Inclusive Guests may enjoy the tasting menu
for a supplement of €50.00 per person**

Dooncastle Oyster

2015 Contesse do Pazó, Rias Baixas, Spain
*2015 Vin des Allubroges, Schiste, Domaine des Ardoisieres, France **



Scallop

2017 Kmpfal, Schlos Gobelsburg, Riesling, Austria
*2015 Jurancon Sec, La Vari da, Camin Larredya **




Wild Catch of the Day

2016 Margaret River, Prelude, Chardonnay, Leeumin Estate, Australia
*Pernand-Vergelesses 1er Cru Sous-Frétilles, Domaine Francoise André, France **



Mushroom Agnolotti

2016 North Coast Viognier Cline, USA
*2016 Rheinbessen, Von der Fels, Riesling, Keller **



Sorbet



Achill Black Face Lamb

2015 IGT Toscana, Centine, Banfi, Italy

*2013 Tete de Cuvee, Galpin Peak, Pinot Noir, South Africa **



Skeaghanore Duck Breast

2016 Saint-Estèphe, Chateau MacCarthy, France

*2016, Santenay, Vieilles Vignes, Domaine Muzard, Pinot Noir, France **



“Legend” By Ashford Castle

2013 Riverina, Noble One, De Bortoli Australia

*2016 Burgenland, Beerenauslese, Kracher, Austria**



Tea – Coffee – Petit Fours

Head Chef Barry Lynch Executive

Pastry Chef Paula Stakelum

Executive Chef Philippe Farineau –

“French Heart – Irish Produce”

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”