

STARTERS

Mushroom Agnolotti

Parsley & Lovage Velouté – Chive Oil – Creamy Cheese – Maitake Mushroom (€25.50)

Mrs Tollman Carrot Tartare (Vegan)

Sesame dressing – Organic Leaves (€25.50)

French Truffle & Potato Risotto (Vegan)

Lovage Oil (€28.50)



MIDDLE COURSE

Harvest Salad (€13.50)

Gooseberry Sorbet – Apple Granite (€13.50)



MAIN COURSES

Aged Parmesan Gnocchi

Wilted Spinach – Woodland Mushrooms – Truffle Aioli (€39.50)

Organic Quinoa & Pinenut (Vegan)

Organic Harvest Vegetables – Chilli Oil – Roasted Pinenut (€39.50)

Beetroot – Carrot & Date Galette (Vegan)

Oat – Romesco – Kale – Walnut (€39.50)

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”