



POLO ROOM / GROUP DINNER MENU

€98

BREADS

Selection of our Sourdough Baguette, Brown Bread, Salted Farmhouse Butter

STARTERS

Cured West Cork Mackerel, Dulce, Bergamot, Crème Fraiche
Or
Celeriac, Fermented Shiitake Mushroom, Caramelised Onion

MAIN COURSES

Roast Halibut, Ham Hock, Kohlrabi, Fennel
Or
Magret Duck Breast, Pink Lady Apple, Calvados, Red Wine
Or
Beetroot & Goats Cheese Ravioli, Hazelnut, Endive

DESSERTS

Jivara Chocolate Cremeux, Manjari Ganache, Maple Ice Cream
Or
Dulcey Panna Cotta, Passion Fruit Jelly, Mango Sorbet

Selection of Teas & Coffees
Petit Four

A Discretionary 12.5% gratuity will be added to the bill
100% of all tips and gratuities are distributed to all our staff

We work with all 14 allergens so we cannot guarantee that any dish is allergen-free

Chef Zhan Sergejev