



POLO ROOM / GROUP LUNCH MENU

€75

BREADS

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

STARTERS

Cured West Cork Mackerel, Dulce, Bergamot, Crème Fraiche

Or

Celeriac, Roasted Beetroot, Pickled Celery, Caramelised Onion

MAIN COURSES

Poached Halibut, Leek, Sage, Black Miso, Langoustine Bisque

Or

Magret Duck Breast, Pink Lady Apple, Calvados, Red Wine

Or

Mushroom Tortellini, Jerusalem Artichoke, Maitake Mushroom

DESSERTS

Jivara Chocolate Cremeux, Manjari Ganache, Maple Ice Cream

Or

Yuzu Namelaka, Lime Meringue & Buttermilk Ice Cream

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