



## **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, 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