



The Restaurant @ Harvey's Point

4-Course Dinner €69

Starters

Seared Scallops

Contains: 2, 4, 7, 12

Crayfish & Lobster Pil Pil, Pancetta, Yuzu Caviar, Coriander Oil

Wild Monkfish

Contains: 1a, 3, 4, 7

Braised Fennel, Pastis & Fennel Purée, Harenga Caviar, Sea Spice Oil, Tuile

Duck

Contains: 1a, 7, 12

Smoked Duck Breast, Duck Liver Pâté, Pink Peppercorn, Melba Toast, Croithlí Irish Whiskey Jus

Oxtail Croquette

Contains: 1a, 12

Watercress Salad, Jerusalem Artichoke Purée, Pickled Heritage Carrots, Oxtail Jus

Risotto

Contains: 12

Wild Mushrooms, Dried Cep, Truffle, Oat Cream

Sorbet of the Evening

Main Courses

Baked Atlantic Cod

Contains: 1a, 4, 12

Kalamata Olive Tapenade, Roasted Red Pepper Coulis, Spinach Soufflé, Salty Fingers

Fillet of Halibut

Contains: 1a, 4, 7, 12

Saffron Beurre Blanc, Spirulina Oil, Goatsbridge Irish Trout Caviar, Squid Ink Tuile

Guinea Fowl

Contains: 3, 7, 12

Black Truffle & Forrest Mushroom Mousse, Sweet Potato Mousseline, Charred Baby Turnip, Salsify Crisp, Madeira & Thyme Jus

Duo of Spring Lamb

Contains: 1a, 6, 7, 12

Herb-Crumbed Loin of Lamb, Braised Lamb & Smoked Aubergine Bon Bon, Apricot & Tomato Chutney, Pea & Broad Bean Purée, Pan Jus

Surf & Turf

Contains: 1a, 3, 4, 7, 12

6oz Prime Irish Hereford Beef Fillet, Panéed Monkfish & Cod Cheek, Beetroot Purée, Lemon & Black Pepper Asparagus, House Jus

Aloo Tikki

Contains: 8, 12

Glass Noodles, Confit Baby Carrots, Date & Tamarind Chutney, Nut Podi

Wild Mushroom Pithivier (V)

Contains: 1a, 3, 7

Goat's Cheese, Lemon Balm Purée, Herb Oil, Pea Shoots, Sorrel Leaf

(All Dishes Are Served With Potato And Vegetables Of The Day)

Allergens:

1) Gluten

1a) Wheat

1b) Rye

1c) Barley

1d) Oats

2) Crustacean

3) Egg

4) Fish

5) Peanuts

6) Soybeans

7) Milk

8) Nuts

8a) Almond

8b) Hazelnut

8c) Walnut

8d) Pecan Nuts

8e) Brazil

8f) Pistachio

8g) Macadamia

8h) Cashew

9) Celery

10) Mustard

11) Sesame

12) Sulphites (SO2)

13) Lupin

14) Molluscs