We bid you a warm welcome!

SNIPÉ 14 Btl. 187ml, Prosecco €12 BIN 570
Prosecco Sergio, Italy €39 BIN 651

Champagne for Everyone
Champagne by the Glass €16
Forget-Brimont Half Bottle €39 BIN 567
Forget-Brimont Premier Cru €69 BIN 568

Favourite Wines
White
Heart of Stone, €34 BIN 600
New Zealand. Our favorite Marlborough Sauvignon Blanc

Pinot Gris Villa Wolf, €38 BIN 875
2015. Germany. A dry, crystal clear unoaked high quality wine

Gavi di Gavi €44 BIN 886

Rosé d'Anjou, €32 BIN 523
Easy drinking round and fruity Rosé

Red
Vinha do Mouro €35 BIN 860

Zinfandel, California €36 BIN 873
2013. Morgn Bay. Don’t let yourself get confused by a name hard to spell. Wine is beautiful!

The Restaurant @ Harvey’s Point
4-Course Dinner €59

Starter
Scallops
Seared Scallops, Soubise, Romanesco, Bacon Salt

Salmon
Miso Cured Salmon, Kombu, Mirin, Shiso, Pickled Mustard Seeds

Duck
Duck & Prosciutto, Blood Orange, Tobiko, Gold Leaf, Buck Wheat

Pork
Confit Belly of Pork, Cheek, Almond, Wild Garlic, Rhubarb

Beetroot & Apple (V)
Beetroot & Apple Panna Cotta, Olive, Walnut, Cashew Milk

Ravioli (V)
Burrata, Tomato Consomme, Parmesan

Chef’s Special Starter of the Day
Please ask your Server

Sorbet
Sorbet of the Day

Main Courses
Cod
Spiced Battered Cod, Saffron, Chickpeas, Taramasalata, Heirloom Tomatoes

Hereford Beef
BBQ Rotisserie Sirloin, Celeriac, Coffee, Bacon, King Oyster Mushroom, Watercress, BBQ Jus

Lamb
Loin of Lamb, Smoked Eel, Purple Potato, Asparagus, Radicchio, Mustard Seed

Poussin
Whole Roast Poussin, Sweet Corn, Foie Gras, Apricot, Dandelion

Aloo Tikki (V)
Spiced Bangladeshi Style Potato Cake, Date & Tamarind, Veg Julienne, Glass Noodles, Pine Nut

Tofu (V)
Black Garlic Tofu, King Oyster Mushroom, Sweet Soy, Black Rice, Peanut, Coriander

Chef’s Special Main Course of the Day
Please ask your Server

Tasting Menu
7-Course Tasting-Dinner €69
To be enjoyed by the entire table

Tasting-Dinner with Wine €99
(served with 1 glass of Prosecco and 3 glasses of Wine and 1 Dessert-Glass of Sweet wine with Desserts & Cheese)

Salmone
Miso Cured Salmon, Kombu, Mirin, Shiso, Pickled Mustard Seeds

Ravioli (V)
Burrata, Tomato Consomme, Parmesan

Sorbet of the Day
Cod
Spiced Battered Cod, Saffron, Chickpeas, Taramasalata, Heirloom Tomatoes

Lamb
Loin of Lamb, Smoked Eel, Purple Potato, Asparagus, Radicchio, Mustard Seed

Bavarois
Raspberry Bavarois, Kiwi, Pistachio, Meringue

Irish Cheese
Selection of Irish Cheeses from our Cheese Trolley, Grapes, Walnuts, Plum Chutney

Tea & Coffee
Choose from our selected choice of Johnsons Coffee
Black Tea and Java Herbal Tea

Last order for our Tasting Menu 8pm