



The Restaurant @ Haavey's Point

4-Course Dinner €59

Starters

Scallops ②④⑦⑬

Pan Seared Scallops, Baba Ganoush, Aubergine, Hazelnut, Yoghurt

Hereford Beef Fillet ①⑧⑨⑪

Hereford Beef Fillet Carpaccio, Chanterelle, Cep, Mizuna

Egg Yolk ①⑨⑪

Confit Egg Yolk, Kalamata Olive, Baby Beetroot, Asparagus, Pumpkin Seed

Pigeon ②⑨⑩⑰⑱⑲

Breast of Pigeon, Pear, Artichoke, Blood Pudding, Jus

Smoked Mackerel ⑤⑦⑧⑨⑳

Smoked Mackerel, Mooli, Soy, Plum

Beetroot & Apple (V) ⑨⑭⑮

Beetroot & Apple Panna Cotta, Olive, Walnut, Cashew Milk

Sorbet of the Evening

Main Courses

Halibut ②⑤⑨⑩⑫

Pan Fried Halibut, Garlic, Broccoli, Almond, Roast Chicken Cream

Stone Bass ②③④⑤⑨

Roast Fillet of Stone Bass, Smoked Langoustine, Artichoke, Tonka Bean, Salty Fingers

Sirloin of Hereford Beef ②⑨⑩⑪⑰⑱⑲

Rotisserie Sirloin of Hereford Beef, Cep, Horseradish, Amaranth, Marmite

Venison ②⑨⑩⑪

Pink Loin of Venison, Red Cabbage, Beetroot, Blackberries

Guinea Fowl ①②⑨⑩⑰⑱⑲

Supreme of Guinea Fowl, Pear, Turnip, Beer, Malt Biscuit

Falafel (V) ⑨⑳

Deepfried Chickpea Falafel, Bell Pepper, Curried Mango, Pak Choi

Broccoli (V) ⑫⑳

Broccoli Tempura, Black Garlic, Almond, Pear, Watercress

Our Recommendation

SNIPE ¼ Btl 187ml, Prosecco €12 BIN 570

Champagne by the Glass €16

Allergens:

- ① = Eggs
- ② = Milk
- ③ = Crustacean
- ④ = Molluscs
- ⑤ = Fish
- ⑥ = Peanuts

⑦ = Sesame Seeds

- ⑧ = Soybeans
- ⑨ = Sulphites (SO2)
- ⑩ = Celery
- ⑪ = Mustard
- ⑫ = Almonds
- ⑬ = Hazelnuts

Allergens:

- ⑭ = Walnuts
- ⑮ = Cashew Nuts
- ⑯ = Brazil Nuts
- ⑰ = Pistachio Nuts
- ⑱ = Pecan Nuts
- ⑲ = Macadamia Nuts
- ⑳ = Wheat

㉑ = Rye

- ㉒ = Barley
- ㉓ = Oats
- ㉔ = Lupin
- ㉕ = Chestnut
- ㉖ = Pine Nuts

All our Beef is of 100% Irish Origin
September 2020