

The Restaurant @ Harvey's Point

Starters

Seared Scallops

Cauliflower, Milk Crumb, Sea Herb, Squid Ink
CONTAINS: FISH, MILK, MOLLUSCS

Smoked Mackerel

Artichoke, Blackberry, Sea Grapes, Shallot
CONTAINS: FISH, MILK, CELERY, SULPHITES

Breast of Pigeon

Pumpkin, Beetroot, Truffle, Pomegranate
CONTAINS: MILK, CELERY, SULPHITES

Pork Belly

Apple, Pear, Ginger crumble, Jus
CONTAINS: MILK, CELERY, SULPHITES

Endive (V)

Roquefort, Pecan, Fennel, Currants
CONTAINS: MILK, CELERY, PECAN NUTS, SULPHITES

Sorbet of the Evening

Main Courses

Wild Atlantic Monkfish

Parma Ham, Pistachio & Sesame Crust, Mooli, Pak Choi, Saffron Cream, Wasabi Oil
CONTAINS: FISH, MILK, PISTACHIO NUTS, CELERY, SESAME SEED, SULPHITES

Black Sole On the Bone

Asparagus, Salmon Roe, Scallop & Caper Butter
CONTAINS: FISH, MILK, MOLLUSCS, SULPHITES

Guinea Fowl Roulade

Heritage Carrot, Aubergine Bonbon, Prosciutto, Chorizo & Red Pepper Mousse,
Asparagus Velouté
CONTAINS: EGG, MILK, CELERY, SULPHITES

Barbary Duck Breast

Confit Pear, Blue Cheese Potato Cake, Beetroot, Celery Gel, Port Wine Jus
CONTAINS: MILK, CELERY, SULPHITES

8oz Irish Hereford Beef Fillet

Buttered Green Beans, Coarse Pâté Quenelle, Béarnaise Sauce, Jus
CONTAINS: EGG, MILK, SULPHITES

Wild Mushroom & Artichoke Pithivier

Ratatouille Salsa, Spinach Purée, Herb Oil
CONTAINS: WHEAT, EGG, MILK

Tandoori Infused Cauliflower Steak

Mango, Courgette & Pomegranate Salad, Blood Orange Gel
CONTAINS: MUSTARD

