

The Restaurant @ Harvey's Point À La Carte Menu

Starters €18

Seared Scallops

charred babycorn, peas, goatsbridge trout caviar, hazelnut
CONTAINS FISH, MILK, HAZELNUT, CELERY, MOLLUSCS

Organic Salmon Gravlax

blackberry, blueberry, cream cheese, orange, quail egg, smoked herring roe
CONTAINS EGG, FISH, MILK, SULPHITES

Chicken Ballotine

st. tola's organic goat's cheese, sundried tomato, red pepper, heritage carrot
CONTAINS MILK, CELERY, SULPHITES

Stuffed Courgette Flower (v)

plum, fig, mascarpone, tarragon, honey-roasted almonds
CONTAINS EGG, MILK, ALMONDS, MUSTARD, CELERY, SESAME, SOYBEANS

Mushroom & Truffle Pâté (v)

walnut crumb, balsamic, pomegranate, shimeji mushroom, toasted sourdough
CONTAINS WHEAT, RYE, MILK, WALNUT, CELERY, SULPHITES

Sorbet of the Evening €9

Main Courses €39

Wild Monkfish

parma ham, pistachio & black sesame crust, pak choi,
citrus pavé potato, vine tomato & chilli reduction, wasabi cream
CONTAINS: FISH, MILK, CELERY, PISTACHIO, SESAME, SULPHITES

Pan Fried Cod

wild black garlic & scallop velouté, oyster leaf tuile, spinach mousseline, baby leek
CONTAINS: FISH, MILK, MOLLUSCS, SULPHITES

Duo of Pork

pork tenderloin wrapped in prosciutto, apricot & sage mousse,
slow cooked pork belly, bramley apple sauce,
caramelised onion purée, fennel, sage crisp, pan jus
CONTAINS EGG, MILK, CELERY, SULPHITES

Barbary Duck Breast

kumquat compôte baby turnip, puffed buckwheat, jus
CONTAINS MILK, CELERY, SULPHITES

8oz Irish Hereford Beef Fillet

blue cheese potato cake, charred asparagus, bacon jam, béarnaise sauce, port jus
CONTAINS EGG, MILK, MUSTARD, SULPHITES

Butternut Squash & Saffron Risotto (v)

parmesan crisps, herb oil
CONTAINS MILK, CELERY, SULPHITES

Dessert €18

Tea €2.90 Coffee €3.90 All Speciality Cofees €4.90