

The Restaurant @ Harvey's Point

4-Course Dinner €69

Starters

Seared Scallops

Romanesco, Sweetcorn, Radish, Kombu

CONTAINS: MILK, MOLLUSCS, SULPHITES

Gin & Orange Gravlax Salmon

Dill Cream Cheese, Quale Egg, Preserved Cucumber,

Goatsbridge Rainbow Trout Caviar

CONTAINS: EGG, FISH, MILK, SULPHITES

Smoked Carpaccio Loin of Lamb

Shimeji Mushroom, Roasted Hazelnut, Pickled Shallots, Pea & Basil Purée

CONTAINS: MILK, HAZELNUT, SULPHITES

Pork

Confit Pork Belly, Rhubarb, Yuzu, Apple

CONTAINS: MILK, SOY, SULPHITES

Courgette Flower (V)

Ricotta, Fig, Blackberry

CONTAINS: MILK

Sorbet of the Evening

Main Courses

Wild Atlantic Monk fish

Parma Ham, Pistachio & Black Sesame Seed Crust, Braised Mooli, Pak Choi,

Saffron Cream, Wasabi Oil

CONTAINS: FISH, MILK, PISTACHIO NUTS, SESAME SEEDS, SULPHITES

Black Sole on the Bone

Chargrilled Asparagus, Salmon Roe, Scallop & Caper Butter

CONTAINS: FISH, MILK, MOLLUSCS

Guinea Fowl Roulade

Heritage Carrot, Smoked Aubergine Bon Bon, Prosciutto Ham,

Chorizo & Red Pepper Mousse, Chorizo Oil, Asparagus Veloute

CONTAINS: EGG, MILK, 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 (V)

Ratatouille Salsa, Spinach Purée, Herb Oil

CONTAINS: WHEAT, EGG, MILK

Tandoori Infused Cauliflower Steak



Marinated in Tandoori Spice, Mango, Courgette and Pomegranate Salad, Blood Orange Gel

CONTAINS: MILK, MUSTARD