

The Restaurant @ Harvey's Point

4-Course Dinner €69

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 Monkfish

parma ham, pistachio & black sesame crust, pak choi,
sweet potato, cardamom beurre blanc
CONTAINS: FISH, MILK, PISTACHIO NUTS, SESAME, SULPHITES

Roulade of Organic Salmon

smoked cod cheek & chive mousse, fennel purée, asparagus,
yuzu & blood orange gel, black caviar hollandaise
CONTAINS: EGG, FISH, MILK

Supreme of Chicken

oak smoked cheese mousseline, savoy cabbage,
caramelised shallot, wild forest mushrooms, country ham velouté
CONTAINS MILK, SULPHITES

Loin of Venison

roasted parsnip purée, potato & truffle pavé, gooseberry compôte,
bon-bon, heritage carrot, roasted bone jus
CONTAINS MILK, SULPHITES

8oz Irish Hereford Beef Fillet

blue cheese potato cake, green beans, charred duck pâté, béarnaise sauce, port jus
CONTAINS EGG, MILK, SULPHITES

Wild Mushroom & Artichoke Pithivier (v)

candied baby beetroot, pickled enoki mushroom, beetroot glaze, radish
CONTAINS WHEAT, EGG, MILK, SULPHITES

Butternut Squash & Saffron Risotto (v)

parmesan crisps, herb oil
CONTAINS MILK