

The Restaurant @ Harvey's Point

4-Course Dinner €69

Starters

Seared Scallops

Romanesco, Sweetcorn, Radish, Kombu

CONTAINS: MILK, MOLLUSCS, SULPHITES

Carpaccio

Octopus, Pineapple, Tomato, Lime

CONTAINS: FISH, CELERY

Tartine of Biltong Duck

Pistachio Toast, Lemon Cream, Orange, Strawberry

CONTAINS: WHEAT, MILK, PISTACHIO

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

Monk fish

Parma Ham, Pistachio & Black Sesame Seed Crust, Chive Beurre Blanc, Wasabi Oil, Pak Choi, Braised Mooli

CONTAINS: FISH, PISTACHIO NUT, MILK, SULPHITES

Atlantic Seafood Medley

Organic Salmon, Turbot, Sea Bream, Crab Claws, Lobster Bouillabaisse, Asparagus, Oyster Tuile

CONTAINS: WHEAT, CRUSTACEAN, FISH, MILK, SULPHITES

Cornfed Chicken

Confit Drumstick, Carrot & Cumin Velouté, Leek & Wild Mushroom Bouchée, Baby Leeks, Tarragon

CONTAINS: WHEAT, EGG, MILK, SULPHITES

Surf & Turf

6oz Irish Hereford Prime Beef Fillet, Pan Seared

Tiger Prawns, Garlic Lemon Zest & Parsley Gremolata, Black Caviar Hollandaise, Pan Jus.

CONTAINS: CRUSTACEAN, FISH, EGG, MILK, SULPHITES

Duo of Lamb

Rillettes of Slow Cooked Lamb Shoulder, Roast Lamb Rack, Red Pepper & Apricot Chutney, Baby Beetroot, Chateau Potatoes, Heritage Carrot, Jus

CONTAINS: WHEAT, EGG, MILK, SULPHITES

Wild Mushroom Pithivier (V)

Goat's Cheese, Salsify Purée, Herb Oil, Roasted Cranberry Pickle

CONTAINS: WHEAT, EGG, MILK

Chickpea & Butterbean Frittata

Tzatziki Dressing, Rocket & Cherry Tomato Salad, House Chutney, Curry Oil

CONTAINS: WHEAT, SULPHITES

