

George V Dining Room

8 Course Tasting Menu €115.00

With Accompanying Wines €185.00

Our Dinner Inclusive Guests may enjoy the tasting menu for a supplement of €25.00 per person

St Tola Goat's Cheese Tortellini

*Sauvignon/Semillon, 'Les Verdots' by David Fourtout
Bergerac, France, 2015*



Brown Crab & Kohl Rabi

*Riesling/Viognier Blend, 'Blanc de Mer' by Bouchard Finlayson
Western Cape, South Africa, 2016*



Prawn Tartare – Gazpacho – Elderflower

Albarino, Eidosela, Galicia, Spain, 2016



Alliums – Cod

Assyrtiko, Gaia 'Wild Ferment', Santorini, Greece, 2016



Apple Sorbet



Ring's Farm Free Range Chicken

Chardonnay, Missionvale, Bouchard Finlayson, South Africa, 2015



Achill Lamb

Pinot Noir, 'Galpin Peak', Hermanus, South Africa, 2015



“Oplays” White Chocolate Cream

*Semillion, De Bortoli Noble One Botrytis], Riverina,
Australia, 2013*



Tea – Coffee & Petit Fours

**Executive Head Chef Philippe Farineau,
“French Heart – Irish Produce”**

Last Order for Our Tasting menu is 9pm

Prices are subject to 15% Service Charge

Twitter: [Philippe Farineau @listentoyourpan](#)