

George V Dining Room

8 Course Tasting Menu €150.00

With Accompanying Wines €220.00

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


“Galway Farm” Goat Cheese Tortellini

2016 Rueda, Bodega Gotica, Spain



Seared Scallop

2013 Saint-Romain, Olivier Leflaive, France




Dooncastle Oyster

2017 Cape South Coast, Blanc de Mer, Bouchard-Finlayson, South Africa



Beetroot

2016 Santorini, Asyrtiko, Wild Ferment, Gaia, Greece



Crab Apple Sorbet





Ring's Chicken

2014 IGT Toscana, Centine, Banfi, Italy



Achill Lamb

2016 Walker-Bay, Hannibal, Bouchard-Finlayson, South Africa



“Oplays” White Chocolate Cream

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



Tea – Coffee – Petit Fours

Head Chef Barry Lynch

Executive Pastry Chef Paula Stakelum

Executive Chef Philippe Farineau – “French Heart – Irish Produce”

Restaurant Manager/Maitre d’

Robert Bowe/Martin Gibbons

**“If you require information on the allergen content of our foods
please ask a member of staff and they will be happy to help you”**

Please note all ingredients may contain allergens, however we always aim
to accommodate all dietary requirements.

Prices are subject to 15 % Service Charge