

George V Dining Room

8 Course Tasting Menu €150.00

With Accompanying Wines €220.00

With Accompanying Premium Wines €270.00*

Our Dinner Inclusive Guests may enjoy the tasting menu for a supplement of €50.00 per person

Spouting Broccoli & Young Buck

2016 Rueda, Bodega Gotica, Spain

*2017 Anjou, Thibault Boudignon, France**



Mushroom Agnolotti

2016 North Coast Viognier Cline, USA


*2016 Rheinbessen, Von der Fels, Riesling, Keller**



Langoustine

2016 Kamptal, Kaferberg, Grüner Veltliner, Rabl, Austria

*2016 Swartland, Skerpioen, Sadie Family, South Africa**



Halibut

2016 Margaret River, Prelude, Chardonnay, Leeuwin Estate, Australia

*Pernand-Vergelesses 1^{er} Cru Sous-Frétilles, Domaine Françoise André, France**




Green Apple Sorbet



Veal Sweetbread

2014 IGT Toscana, Centine, Banfi, Italy


*2014 Calistoga, Zinfandel, Chateau Montelena, USA**



Skeaghanore Duck

2015 Saint-Estèphe, Chateau McCarty, France


*2013 Clare Valley, Cabernet Sauvignon, O'Dwyer, Australia**



“Oplays” White Chocolate Cream

2013 Riverina, Noble One, De Bortoli Australia

*2016 Burgenland, Beerenauslese, Kracher, Austria**



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’/Head Sommelier

Robert Bowe/Martin Gibbons/Pierre-Marie Faure

“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