

Welcome

When placing your order, please inform your server if you or anyone in your party has food allergies or food intolerances. We have the recipes at hand to help you if you have any concern about ingredients.

All our beef is of Irish origin.

Sparkling Wines

SNIPE ¼ Btl 187ml, Prosecco €12 BIN 570
Prosecco Masottina, Italy €29 BIN 652
Prosecco Sergio, Italy €46 BIN 651

Champagne for Everyone



Champagne by the Glass BIN 566
Forget-Brimont Brut Premier Cru €12

Forget-Brimont Half Bottle €39 BIN 567
Forget-Brimont Premier Cru €59 BIN 568

Favourite Wines

White Saint Clair €32 BIN 880
2016. Vicars's Choice, Marlborough, New Zealand.
100% Sauvignon Blanc.

Pinot Gris Villa Wolf, €39 BIN 875
2015. Germany. A dry, cristal clear unoaked
high quality wine which
you will remember!

Red Vinha do Mouro €32 BIN 860
2011. Portugal. Blend of 45% Trincadeira, 30%
Aragonez, 15% Alicante Bouschet & 10% Cabernet
Sauvignon.

Zinfandel, California €32 BIN 873
2013. Morgn Bay. Don't let yourself get
confused by a name hard to
spell. Wine is beautiful!

Please ask your waiter for the Wine List

Mineral Water

Large Bottles (750ml) €4.50
Ffor Uisce, Tipperary, Ireland
San Pellegrino, Italy
Still or Sparkling

The Restaurant @ Harvey's Point

Open 6 - 9:30pm

4-Course Dinner €55

Starters

Scallops

Pan Seared Scallops, Liquorice Hints of Carrot, Buttermilk Gel, Caramelised Milk Crumb and Sorrel

Local Cured Salmon

Citrus Cured Salmon Served with Blood Orange & Lime, Avocado and Sourdough Crouton

Chicken & Langoustine Terrine

Served with Pickled Mushroom, Raisin Jam, Tarragon Emulsion and Crispy Chicken Skin

Pigeon

Breast and Crispy Leg of Pigeon with Artichoke, Cabbage and Walnut, Truffle Oil Risotto

Short Rib of Beef

Served with Parsnip, Mushroom, Bone Marrow Crumb and Fregula Pasta

Cauliflower (V)

Poached and Charred Cauliflower served with Raisin, Apple and Capers (V)

Pickled Baby Vegetable Salad (V)

Served with Tarragon Emulsion, Cabbage, Quail Egg and Walnuts (V)

Chef's Special Starter of the Day

Please ask your waiter

Sorbet

Sorbet of the Day

Main Courses

Turbot

Pan Fried Turbot, White Asparagus, Lovage, Golden Raisin and Mustard Seed served with a light Tuna Cream Sauce

Guinea Fowl

Supreme of Guinea Fowl, Asian Style with Soy Emulsion and Wild Rice

Lamb

Rump of Donegal Lamb with Courgette and a hint of Garlic, Mozzarella and Basil

Duck

Smoked Breast of Duck cooked Pink with Foie Gras, Fennel Pollen and Spiced Wine

Rotisserie of Hereford Beef

Sirloin of Hereford Beef with Potato Terrine, Onion and Irish Cheddar Puree

Chef's Special Main Course of the Day

Please ask your waiter

Vegetarian Main Courses

Chef's Pappardelle Pasta

Pasta bound in a smoked Cheddar cream with Asparagus, Tomato, Courgette and Basil

Tenderstem Broccoli

Served with poached Hens Egg, Soy, Japanese Radish and Golden Raisin

Tasting Menu

7-Course Tasting-Dinner €65
To be enjoyed by the entire table

Tasting-Dinner with Wine €95
(served with 1 glass of Prosecco and
3 glasses of Wine and
1 Dessert-Glass of Sweet wine with
Desserts & Cheese)

Local Cured Salmon

Citrus Cured Salmon Served with
Blood Orange & Lime, Avocado and Sourdough Crouton

Pigeon

Breast and Crispy Leg of Pigeon with Artichoke,
Cabbage and Walnut, Truffle Oil Risotto

Sorbet of the Day

Turbot

Pan Fried Turbot, White Asparagus, Lovage,
Golden Raisin and Mustard Seed served with a light
Tuna Cream Sauce

Duck

Smoked Breast of Duck cooked Pink with Foie Gras,
Fennel Pollen and Spiced Wine

Coffee Ganache

Hints of Amaretto Caramel, Chocolate,
Mascarpone and Almond Biscuit

Irish Cheese

Selection of Irish Cheeses from our Cheese Trolley,
Grapes, Walnuts, Plum Chutney

Tea & Coffee

Choose from our selected choice of Lavazza Coffee,
Black Tea and Java Herbal Tea

