


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**

Mrs Tollman's Carrot Tartare

2017 Domaine Zinẏke Pinot Blanc Alsace, France
*2015 Jurancon Sec, La Vari da, Camin Larredya , France**




French Truffle & Potato Risotto

2017 Domaine Zinẏke Pinot Blanc Alsace, France
*2009 Pernand-Vergelesses 1er Cru, Domaine Françoise André, France **



Beetroot Galette

2017 Missionvale, Chardonnay, Hemel-an Aarde, South Africa
*2009 Pernand-Vergelesses 1er Cru, Domaine Françoise André, France **



Harvest Daily Salad

2016 North Coast Viognier Cline, USA
*2016 Rheinbessen, Von der Fels, Riesling, Keller, Germany**




Sorbet




Aged Parmesan Gnocchi

2003 Barbera d'Asti Superiore Sichivej, Bel-Sit Italy
*2013 Tete de Cuvee, Galpin Peak, Pinot Noir, South Africa **




Quinoa & Pinenut with Oragnic Harvest Vegetables

2017 Baco Noir, Henry of Pelham Ontario Canada
*2015 Hochar Père et Fils, Bekaa Valley Lebanon**



Illanka 68% Chocolate Mousse

2016 Elysium, Black Muscat, Quady California
*2013 Riverina, Noble One, De Bortoli Australia**



Tea – Coffee – Petit Fours

Head Chef Barry Lynch Executive

Pastry Chef Paula Stakelum

Executive Chef Liam Finnegan –

“French Heart – Irish Produce”

Prices are subject to 15% Service Charge

We kindly ask gentlemen to honour the elegance of the George V Dining Room by wearing a jacket for dinner.

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