

We bid you a warm welcome!

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!

Your Server will present our full Wine List

Mineral Water

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

Allergens:

① = Eggs	⑧ = Soybeans	⑬ = Cashew Nuts	⑳ = Barley
② = Milk	⑨ = Sulphites (SO2)	⑭ = Brazil Nuts	㉑ = Oats
③ = Crustacean	⑩ = Celery	⑮ = Pistachio Nuts	㉒ = Lupin
④ = Molluscs	⑪ = Mustard	⑯ = Pecan Nuts	㉓ = Chestnut
⑤ = Fish	⑫ = Almonds	⑰ = Macadamia Nuts	㉔ = Pine Nuts
⑥ = Peanuts	⑬ = Hazelnuts	⑱ = Wheat	
⑦ = Sesame Seeds	⑭ = Walnuts	㉕ = Rye	

The Restaurant @ Harvey's Point

4-Course Dinner €59

Starters

Scallops	②③⑩⑬
Seared Scallops, Celeriac, Apple, Hazelnut	
Organic Salmon	②⑤⑨
Cured Organic Salmon, Textures of Beetroot, Gin Caviar	
Chicken Liver	①②⑨⑬⑳
Chicken Liver Terrine, Onion, Port, Hazelnut, Brioche	
Pigeon	②⑨⑩⑱
Pigeon Breast & Leg, Pumpkin, Pear, Pecan, Potato	
Beef Cheek	①②③⑨⑩
Braised Beef Cheek, Oyster, Celeriac, Parmesan, Nasturtium	
Beetroot (V)	①②⑨⑪⑳
Pickled Beetroot, Blue Cheese, Red Onion, Puff Pastry	
Aloo Tikki (V)	①②⑨⑳㉔
Bangladeshi Style Potato Cake, Date, Tamarind, Glass Noodles, Veg Julienne, Nut Podi	
Chef's Special Starter of the Day	
Please ask your Server	

Sorbet

Sorbet of the Day

Main Courses

Turbot	①②③⑤⑨⑪⑳
Pan Roasted Fillet of Turbot, Brown Shrimp, Leek, Parsley Gnocchi, Verjus	
Partridge	②⑨⑩⑪⑳㉔
Breast of Partridge in Crepinette & Confit Leg, Jerusalem Artichoke, Pear, Shimeji Mushroom, Pearl Barley, Honey Suckle	
Duck	②⑦⑧⑨⑪⑳
Pink Breast of Duck, Pak Choi, Salsify, Plum, Sesame, Hoisin	
Venison	②⑨⑩⑱
Pink Loin of Venison, Kale, Chestnut, Baby Parsnip, Fig	
Chef's Hereford Beef Special	②⑧⑨⑩⑪⑳
Rotisserie Sirloin of Irish Hereford Beef, King Oyster Mushroom, Onion, Blue Cheese, Parsley	
Chef's Special Main Course of the Day	
Please ask your Server	

Vegetarian Main Courses

Coffee & Parmesan Risotto	②⑨⑫⑬⑳㉑㉒㉓
Espresso Risotto, Parmesan, Watercress, Smoked Hazelnut	

Tasting Menu

7-Course Tasting-Dinner €69
To be enjoyed by the entire table

Tasting-Dinner with Wine €99
(served with 1 glass of Prosecco and
3 glasses of Wine and
1 Dessert-Glass of Sweet wine with
Desserts & Cheese)

Organic Salmon ②⑤⑨
Cured Organic Salmon, Textures of Beetroot,
Gin Caviar

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Pigeon ②⑨⑩⑱
Pigeon Breast & Leg, Pumpkin, Pear,
Pecan, Potato

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Sorbet of the Day

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Turbot ①②③⑤⑨⑪⑳
Pan Roasted Fillet of Turbot, Brown Shrimp,
Leek, Parsley Gnocchi, Verjus

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Venison ②⑨⑩⑱
Pink Loin of Venison, Kale, Chestnut,
Baby Parsnip, Fig

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Chestnut ①②⑨⑳㉓
Chestnut Ganache, Puff Pastry,
Rum Caramel & Ice Cream

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Irish Cheese ②⑨⑩⑱
⑳㉑㉒㉓
Selection of Irish Cheeses from our Cheese Trolley,
Grapes, Walnuts, Plum Chutney

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