

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 Heart of Stone, €35 BIN 600

New Zealand, Our favorite Marlborough Sauvignon Blanc

Pinot Gris Villa Wolf, €39 BIN 875

2015. Germany. A dry, cristal clear unoaked high quality wine.

Gavi di Gavi €44 BIN 886

2017. Italy. Granny Smith Apples, Melon, Citrus

Rosé d'Anjou, €32 BIN 523

Easy drinking round and fruity Rose

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. Morn Bay. Don't let yourself get confused by a name hard to spell. Wine is beautiful !

Mineral Water

Large Bottles (750ml) €4.50

Still or Sparkling Tipperary, Ireland

San Pellegrino, Italy

Allergens:

- | | | | |
|------------------|---------------------|--------------------|---------------|
| ① = Eggs | ⑧ = Soybeans | ⑮ = Cashew Nuts | ⑳ = Barley |
| ② = Milk | ⑨ = Sulphites (SO2) | ⑯ = Brazil Nuts | ㉑ = Oats |
| ③ = Crustacean | ⑩ = Celery | ⑰ = Pistachio Nuts | ㉒ = Lupin |
| ④ = Molluscs | ⑪ = Mustard | ⑱ = Pecan Nuts | ㉓ = Chestnut |
| ⑤ = Fish | ⑫ = Almonds | ⑲ = Macadamia Nuts | ㉔ = Pine Nuts |
| ⑥ = Peanuts | ⑬ = Hazelnuts | ⑳ = Wheat | |
| ⑦ = Sesame Seeds | ⑭ = Walnuts | ㉑ = Rye | |

The Restaurant @ Harvey's Point

4-Course Dinner €59

Starters

Scallops

②④⑨⑪

Seared Scallops, Bacon, Onion, Passionfruit, Pak Choi

Eel

②⑤⑬

Smoked Eel, Cured Duck, Parsnip, Apple, Hazelnut

Chicken Liver

①②⑨⑬⑳

Chicken Liver Terrine, Pineapple, Hazelnut, Brioche

Duck

②⑨⑩⑱

Pink Breast of Duck, Turnip, Rhubarb, Pecan

Pork

②⑨⑩⑪

Braised Pork Belly & Cheek, Carrot, Ginger, Coriander

Aloo Tikki (V)

①②⑨⑩⑪⑳⑳

Aloo Tikki, Date & Tamarind, Veg Julienne, Glass Noodles, Pine Nut Podi

Garden Pea (V)

⑥⑦⑧⑫⑬⑭⑮⑯⑰⑱⑳

Garden Pea Panna Cotta, Black Olive, White Bean, Basil, Almond, Seeds

Chef's Special Starter of the Day

Please ask your Server

Sorbet

Sorbet of the Day

Main Courses

Cod

①②③④⑤⑨⑩⑳

Oven Roasted Cod, Langoustine, Truffle, Bisque Cream

Organic Salmon

①②③⑤⑨⑩⑪⑳

Pan fried Organic Salmon, Crab, Coriander, Black Rice, Katsu Curry Sauce

Hereford Beef

②⑨⑩⑪⑭⑳

Rotisserie Sirloin of Irish Hereford Beef, Mushroom, Onion, Potato, Cured Beef

Lamb

②⑨⑩

Loin of Lamb & Spiced Belly, Black Garlic, Baby Aubergine

Rabbit

②⑨⑩⑪⑳⑳⑳

Loin of Rabbit in Crepinette, Ham, Black Pudding, Glazed Baby Vegetables, Watercress

Chef's Special Main Course of the Day

Please ask your Server

Vegetarian Main Courses

Asparagus

①②④⑧⑨⑩⑪⑳⑳

Asparagus, Truffle, Duck Egg, Hegartys Cheddar, Watercress

Wild Mushroom

①②⑨⑳⑳

Wild Mushroom Pithivier, Garlic, Kidney Beans

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)

Eel

②⑤⑬

Smoked Eel, Cured Duck, Parsnip, Apple, Hazelnut

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Duck

②⑨⑩⑱

Pink Breast of Duck, Turnip, Rhubarb, Pecan

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Sorbet of the Day

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Cod

①②③④⑤⑨⑩⑳

Oven Roasted Cod, Langoustine, Truffle,
Bisque Cream

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Lamb

②⑨⑩

Loin of Lamb & Spiced Belly, Black Garlic,
Baby Aubergine

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Chocolate

①②⑧⑳㉒

Chocolate & Cumin Marquise,
Lime, Yoghurt, Cocoa Nib

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Irish Cheese

②⑨⑩⑭

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

Last order for our Tasting Menu 8.30pm