

No.1
PERY
SQUARE

Our Story

The Park Room represents the attributes of its home, No.1 Pery Square. An elegant, thoughtful, Irish, historic and boutique hotel with an extra layer of sophistication and most of all great taste. A little beacon of good old fashioned conviviality, cosy not grand, relaxed not posh, simply proper food to enjoy prepared from local, in season ingredients and organic where possible.

Our Head Chef & Kitchen Team

Timothy Harris was born in Melbourne, Australia where he studied culinary arts for 8 years before coming to London where he was head chef at the infamous Petersham Nurseries Michelin star restaurant. Lucky for No.1 Tim found love in Limerick and joined the team in 2015. He is joined by Kamil and Emma who also share the passion for great food.

Our Wine

No.1 has often been described as a hotel all about wine. Our list reflects Patricia's interest and passion to support the small independent boutique producer and to be able to offer our guests handpicked interesting quality wines, organic where possible with great stories and most importantly affordable prices. Wine producers Liam & Sinead Cabot have been by her side since opening our doors and have been a guiding light in terms of choice for our guests.

Spring Seasonal Produce

Beetroot, Jerusalem Artichoke, Girolle, Troutl, Squash, Prawns, Wild Garlic, Rhubarb

Our Suppliers

Meat: O'Loughlin's Butchers & Pat O' Connor's Butchers

Poultry: O'Loughlin's Butchers & Pat O' Connor's Butchers

Fruit & Veg: Donie's Organic Salad Leaves, The Milk Market, No.1 Garden & Richardson's

Cheese: Cashel Blue Cheese, Durrus West Cork, Cratloe Hills & La Rouse Foods

Seafood: CS Fishmongers, Doonbeg, Co. Clare

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The Park Room Garden Menu

Spring Aperitif Cocktail

Rhubarb & Thyme Bellini €12

To Start

Soup Du Jour, No.1 Brown Soda

Crispy Kale & Quinoa Salad, Green Goddess Dressing, Poached Egg, Herb Oil

Cod Brandade Croquette, Saffron & Preserved Lemon Mayonnaise

Prosciutto San Danielle, Rocket, Parmesan, Aged Balsamic, Crostini

Main Courses

Pan Roast O'Loughlin's Chicken Supreme, Potato Gratin, Pea & Alsace Bacon Fricassee

Wild Garlic Risotto, Broad Bean, Courgette & Marscapone

Market Fish Special, Please ask your server

10oz O'Loughlin's Rib Eye, Béarnaise Sauce, French Fries, Bitte Leaves *

Side Dishes

€3.50 Each

Dressed Organic Salad Leaves/ Duck Fat Roasties/ Rosemary & Sea Salt Fries/Garlic Mash/ Roasted Vegetables

Desserts

Emma's Sticky Toffee Pudding, Butterscotch Sauce, Candied Pecans, Vanilla Ice Cream

Vanilla Ice Cream, Bourbon Chocolate Sauce

Apple & Rhubarb Crumble, Vanilla Ice Cream

Sash Artisan Cheese Board, Spiced Pear Chutney, Quince Jelly, Lavosh Crackers

€35 per person

€9 supplement applies to dishes marked *