



## A LITTLE HISTORY

Welcome to Pery Square a Georgian Terrace located in the Newtown Pery area of the treaty city. The terrace was constructed as a speculative development by the Pery Square Tontine Company between 1835 and 1838. The square was named in honour of the politician Edmund Sexton Pery. The architect James Pain supervised the construction of the terrace and may well have been responsible for the design.

By 1838, the houses forming this terrace were let to tenants. The terrace is one of the finest examples of late Georgian architecture in Limerick and Ireland. The tontine development was the only area of square that was finished. Opposite Pery Square is the People's Park which adds to the surrounds of the area and well worth a visit.

The development was the last of the great Georgian Era developments in Limerick as the years that followed heralded an end to the Georgian prosperity and a beginning to a crippling economic decline in Ireland caused by the Great Famine. Limerick was not to see development of that scale again as was seen in Newtown Pery until the Celtic Tiger years.

## TODAY A COUNTRY HOUSE IN THE CITY

Today, we are a Boutique 20 bedroomed townhouse hotel, No 1 Pery Square. No 2 Pery Square has been extensively redeveloped by Limerick Civic Trust and is now in use as a Georgian Museum. The rest of the houses are being used to various degrees. Limerick City Gallery of Art is also located at Pery Square opposite the tontine as is Limerick's War Memorial. St. Michael's Church of Ireland, a Gothic structure stands at the southern end of Pery Square terminating the vista of the street to the south. Saint Michael's Church adds immeasurably to the importance of Pery Square as the unrivaled Georgian street-scape outside of Georgian Dublin.

## AUTUMN PARK ROOM DINNER MENU

### TO START

Roast Beetroot & Whipped Goats Cheese - Girolle, Walnuts  
Citrus Cured Mackerel - Orange Fennel & Rocket Salad  
Kitchen Garden Soup Du Jour - No.1 House Bread  
Connemara Smoked Salmon - House Pickles, Beets, Lemon, Homemade Brown Bread

### MAIN COURSES

Rich Porcini, Celeriac, Walnut, Thyme Risotto  
Lemon & Thyme Roast Chicken - Pearl Barley & Bacon Stuffing, Tender Stem Broccoli, Citrus Jus  
Market Fish Special - Please Enquire Changes Daily  
O'Loughlin's 10oz Rib Eye Steak - French Fries, Béarnaise \*  
**Served with Seasonal Market Vegetables & Potatoes**

### SIDE DISHES €4 EACH

Dressed Organic Salad Leaves - Duck Fat Roasties - Rosemary & Sea Salt Fries

### DESSERTS

Sticky Toffee Pudding - Butterscotch Sauce, Candied Pecans, Vanilla Ice Cream  
Chefs Tart Du Jour - Please Enquire  
Wild Blackberry & Eton Mess  
Selection of Farmhouse Ice Cream - Maple Frosted Peanuts  
Artisan Cheese Board - Pear Chutney, Quince Jelly, Lavosh Crackers

### TEA & COFFEE OR HERBAL INFUSION

Please ask for our selection

**€39**

€9 SUPPLEMENT APPLIES \*

PLEASE ADVISE US OF ANY DIETARY OR ALLERGEN REQUIREMENTS YOU MAY HAVE

SERVED MONDAY TO WEDNESDAY FROM 5.30PM - 9PM

SERVED SUNDAY FROM 4PM - 8PM