



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.

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.

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.

WINTER PARK ROOM DINNER MENU

TO START

Soup Du Jour, No.1 House Breads
Wild Rabbit Terrine, Pistachio Crumble, Pear Chutney
Char-Grilled Warm Chicken Salad, Garden Herbs, Tomato, Garlic Croûtons
Smoked Salmon Rilette, Horseradish Cream, Brown Bread Croûtons

MAIN COURSES

Pan Roast Local Chicken Supreme, Fondant Potato, Buttered Leeks, Chicken Jus
10oz O'Loughlin's Rib Eye, Fries, Bearnaise Sauce *
Fish of the Day, Please Ask Your Server
Caramelised Onion & Goats Cheese Risotto, Walnuts, Beurre Noisette
Served with Seasonal Market Vegetables & Potatoes

SIDE DISHES €4 EACH

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

DESSERTS

Traditional Apple Crumble, Farmhouse Vanilla Ice Cream
Warm Rice Pudding, Maple Frosted Pecans, Brioche Crumb
Farmhouse Vanilla & Salted Caramel Ice Cream, Raspberry Sorbet, Nut Soil
Artisan Cheese Board Cashel Blue, Smoked Gubbeen, Pear Chutney, 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 SUNDAY TO THURSDAY FROM 5.30PM - 9PM