

# THE GREAT ROOM

## À La Carte



Monday - Saturday from 6pm to 10pm

### To begin

Selection of bread and Irish butter | *6.50*

Carlingford oyster, shellfish XO | *4.50 each*

Spanish Gordal olives | *5.50*

### Starters

Twice baked pumpkin soufflé, buttered spinach, Toonsbridge scamorza sauce | *14.95*

Venison pâté en croute, pear mostarda, remoulade, candied walnut, chicory | *15.50*

Dressed Lambay Island crab, green apple, celeriac, shellfish arancini, watercress | *15.95*

Duck liver parfait, baked plum, PX sherry raisins, Marcona almond, warm brioche | *14.95*

40 day salt aged beef tartare, cured free-range yolk, pickled jalapeno, crystal bread | *16.50*

Seared Kilkeel scallops, ponzu glazed maitake mushroom, miso cauliflower, crisp kale | *16.50*

### Mains

Wild halibut, mussels escabeche, crushed Ballymakenny potatoes, shellfish bisque | *33.95*

Monkfish saltimbocca, prosciutto, Conway Farm squash, artichoke, sage butter | *32.50*

Irish venison loin, coffee roasted carrot, parsnip purée, toasted peanut, cacao nib jus | *33.50*

Seasonal game\*, Savoy cabbage, salt baked swede, quince, game crisps | *32.50*

Thornhill duck breast, confit leg tartlet, roasted leeks, cavolo nero, autumn truffle jus | *32.95*

Lisdergan beef fillet, pomme dauphine, Jerusalem artichoke, mushroom purée | *41.50*

### Sides *All sides 6.50*

Cauliflower gratin | Crispy potatoes, caramelised onion sour cream | Roast garlic mash

Seasonal vegetables, shichimi butter | Maple glazed root vegetables

\* May contain shot. Ask your server for today's game special.

Please advise your server of any food allergies. We cannot guarantee that our dishes will be completely allergen free. A discretionary service charge of 10% will be added to your bill.