

THE GREAT ROOM

Vegetarian Summer Set Menu



Available Monday - Friday • 12pm - 2.30pm | 6pm - 7pm
2 Courses 36.50 | 3 Courses 42.50

Aperitif

Glass 150ml

Valdo Origine Prosecco	9.95
Blackberry Bellini	11.50
Taittinger Brut Champagne	19.50

To begin

Selection of bread and Irish butter ^{VA} | 6.50

Spanish Gordal olives ^{VA} | 5.50

Pan con tomate, alioli ^{VA} | 6.50

Starters

Salad of burrata and purple fig, beefsteak tomato, sherry vinegar, Marcona almonds ^{VA}

Mushroom pâté, pickled shimeji, onion marmalade, walnut, warm brioche ^{VA}

Beetroot gazpacho, buttermilk, free-range egg, crispy potato, cucumber, dill, rye

Mains

Roasted hispi cabbage, Ballymakenny potatoes, aubergine, romesco sauce, feta ^{VA}

Garden pea risotto, girolle mushrooms, aged Parmesan, truffle butter ^{VA}

Olive and marjoram gnocchi, ratatouille, courgette pesto, summer vegetables

Sides *All sides 6.50*

Summer vegetables, salsa verde ^{VA} | Triple cooked Ballymakenny potatoes, alioli ^{VA}

Spring onion mash ^{VA} | Mini Caesar salad | New potatoes, mint butter ^{VA}

Desserts

Profiterole swans, vanilla ice cream, warm chocolate sauce

Elysium Black Muscat, Andrew Quady, California | 4.95

Valrhona Guanaja chocolate tarte, praline, coconut sorbet ^{VA}

Elysium Black Muscat, Andrew Quady, California | 4.95

Strawberry crunch, passion fruit whipped ganache, vanilla ice cream ^{VA}

Araldica Moscato Passito, Piedmont, Italy | 4.95

Selection of Irish farmhouse cheese, seasonal chutney, artisanal crackers

Kopke, LBV Port, Portugal | 4.75

VA: Vegetarian but can be adapted to suit vegan dietary requirements

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.