

THE GREAT ROOM

Vegetarian Menu



Monday - Saturday from 6pm to 10pm

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} | 14.95

Mushroom pâté, pickled shimeji, onion marmalade, walnut, warm brioche ^{VA} | 14.50

Beetroot gazpacho, buttermilk, free-range egg, crispy potato, cucumber, dill, rye | 13.95

Mains

Roasted hispi cabbage, Ballymakenny potatoes, aubergine, romesco sauce, feta ^{VA} | 26.50

Garden pea risotto, girolle mushrooms, aged Parmesan, truffle butter ^{VA} | 26.95

Olive and marjoram gnocchi, ratatouille, courgette pesto, summer vegetables | 26.95

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 | 12.50

Valrhona Guanaja chocolate tarte, praline, coconut sorbet ^{VA} | 12.50

Strawberry crunch, passion fruit whipped ganache, vanilla ice cream ^{VA} | 12.50

Selection of Irish cheese, served with seasonal chutney and crackers | 15.95

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.