

THE GREAT ROOM

À La Carte



Monday - Saturday from 6pm to 10pm

To begin

Selection of bread and Irish butter | 6.50

Carlingford oyster, Bloody Mary mignonette | 4.50

Spanish Gordal olives | 5.50

Sesame prawn toast, lime | 7.50

Pan con tomate, Cantabrian anchovy | 6.50

Starters

Salad of burrata and Iberico ham, purple fig, sherry vinegar, Marcona almond | 15.95

Duck liver and foie gras parfait, spiced cherry marmalade, warm brioche | 14.95

Torched mackerel, beetroot gazpacho, buttermilk, cucumber, dill, rye | 14.95

Seared lamb fillet, burnt aubergine, velvet cloud labneh, marinated peppers | 15.50

Native lobster ravioli, buttered spinach, Florence fennel, shellfish bisque | 16.50

Shellfish stuffed courgette flower, crispy langoustine, tomato beurre blanc | 16.50

Mains

Turbot T-bone steak, roast hispi cabbage, garden peas, chicken butter sauce | 33.95

Fish of the day, Portavogie prawns, summer vegetables, tender herb nage | 32.50

Murley Mountain lamb loin, ratatouille, olive and marjoram gnocchi, courgette pesto | 33.50

Free-range chicken breast, sautéed girolles, charred sweetcorn, chasseur sauce | 32.50

Thornhill duck breast, pressed leg, watermelon, beefsteak tomato, feta, split vierge | 32.95

Lisdergan beef fillet, Ballymakenny potatoes, Café de Paris hollandaise, Gold River Farm leaves | 41.50

Sides *All sides 6.50*

Summer vegetables, salsa verde | Triple cooked Ballymakenny potatoes, alioli

Spring onion mash | Mini Caesar salad | New potatoes, mint butter

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.