

THE GREAT ROOM

Sunday Menu



Two courses 39.95

Three courses 46.50

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

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

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

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

Mains *Chef's selection of potatoes and seasonal vegetables included*

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

Murley Mountain lamb rump, ratatouille, olive and marjoram gnocchi, courgette pesto

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

Traditional roast Hereford sirloin, duck fat roast potatoes,
Yorkshire pudding, glazed carrot and parsnip

Desserts

Summer cherries and mascarpone mousse, balsamic syrup, cherry and dill ripple ice cream

Rum baba, mango compôte, whipped vanilla ganache, passion fruit sorbet

Profiterole swans, vanilla ice cream, warm chocolate sauce

Selection of Irish farmhouse cheese, seasonal chutney, artisanal crackers