

THE GREAT ROOM

À La Carte



Monday - Saturday from 6pm to 10pm

To begin

Selection of bread and Irish butter | 6.50

Baked Carlingford oyster, parsley and bacon crumb | 4.50

Truffle Parmesan pudding, pickled walnut | 5.50

Sesame prawn toast, lime | 7.50

Spanish Gordal olives | 5.50

Starters

Kilkeel scallops, caramelised celeriac, hazelnut, caviar, Champagne sauce | 16.50

Seared quail breasts, confit leg agnolotti, cavolo nero, sage beurre noisette | 14.95

Dressed Rodgers' crab, taramasalata, pickled kohlrabi, lovage emulsion | 16.50

Seasonal game pâté en croûte, pistachio, petite salad, sauce gribiche | 14.95

Twice baked pumpkin soufflé, buttered spinach, Toonsbridge scamorza sauce | 15.50

Cured Glenarm salmon, shaved fennel, chicory, orange and jalapeño aguachile | 15.95

Mains

Herb crusted halibut, leek hearts, cauliflower purée, shellfish beurre blanc | 32.50

Fish of the day, braised Savoy cabbage, celeriac, porcini mushroom sauce | 33.95

Murley Mountain lamb loin, Roscoff onion tarte fine, goat's cheese, artichoke | 32.95

Irish venison loin, mustard sausage, roast squash, blackberry and sloe gin sauce | 33.95

Thornhill duck breast, confit leg boulangère, spiced carrot purée, baked quince | 32.50

Lisdergan beef fillet, wild mushroom tartlet, truffle pomme purée, sauce Diane | 41.50

Sides *All sides 6.50*

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

Colcannon, crispy bacon | Cauliflower gratin | Maple glazed root vegetables

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.