

THE GREAT ROOM

Vegetarian Autumn 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
Truffle Parmesan pudding, pickled walnut | 5.50

Starters

- Twice baked pumpkin souffle, buttered spinach, Toonsbridge scamorza sauce
Roscoff onion tarte fine, Boyne Valley goat's cheese, petite salad ^{VA}
Moroccan spiced falafel, apricot and chilli jam, lemon and sesame dressing ^{VA}

Mains

- Root vegetable Wellington, chive pomme purée, cavolo nero, mustard jus ^{VA}
Wild mushroom risotto, Jerusalem artichokes, aged Parmesan, autumn truffle ^{VA}
Spinach and chestnut agnolotti, roast squash, pine nut, sage beurre noisette

Sides *All sides 6.50*

- Seasonal vegetables, salsa verde ^{VA} | Triple cooked Ballymakenny potatoes, alioli ^{VA} |
Colcannon ^{VA} | Cauliflower gratin | Maple glazed root vegetables ^{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.