

THE GREAT ROOM

Sunday Menu



Two courses 39.95

Three courses 46.50

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

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

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

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

Twice baked pumpkin soufflé, buttered spinach, Toonsbridge scamorza sauce

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

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

Murley Mountain lamb rump, Roscoff onion tarte fine, goat's cheese, artichoke

Irish venison haunch, mustard sausage, roast squash, blackberry and sloe gin sauce

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

Desserts

Blackcurrant financier, rum and chestnut ganache, crème fraîche ice cream

Vanilla poached pear, toasted oat and pecan crumble, crème Anglaise

Profiterole swans, vanilla ice cream, warm chocolate sauce

Selection of Irish farmhouse cheese, seasonal chutney, artisanal crackers