

THE GREAT ROOM

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 | 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 Rodger's 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

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

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

Sides *All sides 6.50*

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

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

Desserts

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

Araldica Moscato Passito, Piedmont, Italy 50ml | 4.95

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

Araldica Moscato Passito, Piedmont, Italy 50ml | 4.95

Profiterole swans, vanilla ice cream, warm chocolate sauce

Elysium Black Muscat, Andrew Quady, California 50ml | 4.95

Selection of Irish farmhouse cheese, seasonal chutney, artisanal crackers

Kopke, LBV Port, Portugal 50ml | 4.75

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.