

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
- 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

- 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
- Thornhill duck breast, pressed leg, watermelon, beefsteak tomato, feta, split vierge

Sides *All sides 6.50*

- Summer vegetables, salsa verde | Triple cooked Ballymakenny potatoes, alioli
- Spring onion mash | Mini Caesar salad | New potatoes, mint butter

Desserts

- Summer cherries and mascarpone mousse, balsamic syrup, cherry and dill ripple ice cream
Araldica Moscato Passito, Piedmont, Italy 50ml | 4.95
- Rum baba, mango compôte, whipped vanilla ganache, passion fruit sorbet
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.