

THE GREAT ROOM

Vegetarian Menu



Monday - Saturday from 6pm to 10pm

To begin

Selection of bread and Irish butter ^{VA} | 6.50

Spanish Gordal olives | 5.50

Starters

Moroccan spiced falafel, apricot and chilli jam, sesame dressing ^{VA} | 12.95

Mushroom pâté, baked plum, PX sherry raisins, Marcona almond, warm brioche ^{VA} | 14.50

Twice baked pumpkin soufflé, buttered spinach, Toonsbridge scamorza sauce | 14.95

Mains

Stuffed romano pepper, spiced couscous, glazed salsify, tapenade, romesco sauce ^{VA} | 24.95

Roasted cauliflower, rose harissa, potato skordalia, pomegranate, tahini sauce ^{VA} | 24.50

Winter squash and chestnut Wellington, braised red cabbage, truffle mushroom jus ^{VA} | 25.95

Sides *All sides 6.50*

Cauliflower gratin | Crispy potatoes, caramelised onion sour cream ^{VA} | Roast garlic mash ^{VA}

Seasonal vegetables, shichimi butter ^{VA} | Maple glazed root vegetables ^{VA}

Desserts

Profiterole swans, vanilla ice cream, warm chocolate sauce | 12.50

Valrhona Guanaja chocolate tarte, praline, coconut sorbet ^{VA} | 12.50

Strawberry crunch, passion fruit whipped ganache, vanilla ice cream ^{VA} | 12.50

Selection of Irish cheese, served with seasonal chutney and crackers | 15.95

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.