

# THE GREAT ROOM

## À La Carte



Monday - Saturday from 6pm to 10pm

### To begin

Selection of bread and Irish butter | 6.50

Carlingford oyster, shellfish XO | 4.50 each

Spanish Gordal olives | 5.50

### Starters

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

Venison pâté en croute, pear mostarda, remoulade, candied walnut, chicory | 15.50

Dressed Lambay Island crab, green apple, celeriac, shellfish arancini, watercress| 15.95

Duck liver parfait, baked plum, PX sherry raisins, Marcona almond, warm brioche | 14.95

40 day salt aged beef tartare, cured free-range yolk, pickled jalapeno, crystal bread | 16.50

Seared Kilkeel scallops, ponzu glazed maitake mushroom, miso cauliflower, crisp kale| 16.50

### Mains

Wild seabass, mussels escabeche, crushed Ballymakenny potatoes, shellfish bisque | 33.95

Monkfish saltimbocca, prosciutto, Conway Farm squash, glazed salsify, sage butter | 32.50

Irish venison loin, coffee roasted carrot, parsnip purée, toasted peanut, cacao nib jus | 33.50

Seasonal game\*, Savoy cabbage, salt baked swede, quince, game crisps | 32.50

Thornhill duck breast, confit leg tartlet, roasted leeks, cavolo nero, winter truffle jus | 32.95

Lisdergan beef fillet, pomme dauphine, Jerusalem artichoke, mushroom purée | 41.50

### Sides *All sides 6.50*

Cauliflower gratin | Crispy potatoes, caramelised onion sour cream | Roast garlic mash

Seasonal vegetables, shichimi butter | Maple glazed root vegetables

\* May contain shot. Ask your server for today's game special.

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.