

# THE GREAT ROOM

## Sunday Menu



Two courses 39.95

Three courses 46.50

### 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

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

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

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

### Mains

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

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

Irish venison rump, coffee roasted carrot, parsnip purée, toasted peanut, cacao nib jus

Seasonal game\*, Savoy cabbage, salt baked swede, quince, game chips

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

Lisdergan beef fillet, pomme dauphine, Jerusalem artichoke, mushroom purée, port jus  
(9.50 supplement)

### Desserts

Profiterole swans, vanilla ice cream, warm chocolate sauce

Caramelised honey tart, toasted pine nuts, crème fraîche, lemon ice cream

Rose panna cotta, pistachio choux, spiced plum sauce, chamomile ice cream

Selection of Irish and French cheese served with seasonal chutney and crackers

\* 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.