

THE GREAT ROOM

Summer Set Menu



Available Monday - Friday • 12pm - 2.30pm | 6pm - 7pm

To begin

Selection of breads and Irish butter | 6.50

Starters

Crisp pressed duck leg, whipped feta, pomegranate, beetroot, spiced dukkah

Pinot Noir, Paparuda, Estate Selection, Romania

Dressed Roger's crab, peanut satay, Alphonso mango, chilli, lime jelly

Sauvignon Blanc, T'Air d'Oc, Domaine Gayda, France

Stonebridge Farm pork pâté en croute, black pudding, rhubarb, mustard

Côtes du Rhône AC, Reserve Des Armoiries, France

New season asparagus tartlet, smoked salmon beurre blanc, petit salad

Allo, Quinta Soalheiro, Alvarinho/Loureiro, Portugal

Mains

Fish of the day, charred leeks, parmesan gnocchi, smoked bacon velouté

Chardonnay, Paparuda, Estate Selection, Romania

Murley Mountain lamb rump, spiced kofta, violet artichoke,

Clandeboyne yoghurt, aubergine

Pinot Noir, Paparuda, Estate Selection, Romania

Free range chicken ballotine, spring vegetables, salsa verde, tarragon jus

Pinot Grigio, Alpha Zeta, Italy

Thornhill duck breast, mushroom and asparagus galette, peppercorn sauce

Côtes du Rhône AC, Reserve Des Armoiries, France

Sides *All sides 6.50*

Cauliflower gratin | Baby potatoes, dill butter | Spring onion mash

Seasonal vegetables | Tenderstem broccoli, toasted almonds

Desserts

Profiterole swans, vanilla ice cream, warm chocolate sauce

Araldica Moscato Passito, Piedmont, Italy

Yorkshire forced rhubarb, vanilla ganache, almond biscuit, lemon thyme ice cream

Elysium Black Muscat, Andrew Quady, California

Warm Topsy cake, brandy cream sauce, burnt sugar ice cream

Araldica Moscato Passito, Piedmont, Italy

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

Kopke, LBV Port, Portugal

2 courses £36.50 - add 2 suggested wines for £14

3 courses £42.50 - add 3 suggested wines for £19

(1 wine to be selected from each course)

*All red and white wines are served in 125ml measures. All dessert wines and Port are served in 50ml measures.

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.