

THE GREAT ROOM

Sunday Menu



Two courses 39.95

Three courses 46.50

To begin

Selection of breads and Irish butter | 6.50

Starters

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

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

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

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

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

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

Murley Mountain lamb rump, braised shoulder pie, wild garlic, sprouting broccoli

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

Thornhill duck breast, mushroom and asparagus galette, peppercorn sauce

Lisdergan beef fillet, brisket potato gratin, beetroot, horseradish, carrot
(9.50 supplement)

Desserts

Profiterole swans, vanilla ice cream, warm chocolate sauce

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

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

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