

THE GREAT ROOM

À La Carte



Monday - Saturday from 6pm to 10pm

À La Carte menu available for dinner only

To begin

Selection of bread and Irish butter | 6.50

Carlingford oyster, shellfish XO | 4.50

Spanish Gordal olives | 5.50

Starters

Native lobster mousse, courgette flower, basil, tomato butter sauce | 15.95

Seared lamb fillet, sweet and sour caponata, basil, crispy olive tortellino | 15.50

Dressed Lambay Island crab, sweetcorn, elderflower, pickled jalapeño | 16.50

Duck liver parfait, roasted peach, PX sherry, caramelised onion, brioche toast | 14.95

Salad of burrata and Iberico ham, Charentais melon gazpacho, Marcona almond | 14.95

Portavogie langoustine raviolo, buttered spinach, fennel, vermouth sauce | 16.50

Mains

John Dory, violin courgette, Ballymakenny potato, romesco, sauce vierge | 32.50

Turbot fillet, scallop mousse, olive gnocchi, Swiss chard, sauce Américaine | 33.95

Murley Mountain lamb loin, kofta, artichoke, Clandeboye yoghurt, aubergine | 32.95

Free range chicken breast, truffle polenta, garden peas, Girolle mushroom | 32.50

Thornhill duck breast, red wine leg ragu, Florence fennel, pickled cherry | 33.50

Lisdergan beef fillet, onion tarte tatin, heritage cauliflower, bone marrow jus | 41.50

Sides *All sides 6.50*

Cauliflower gratin | Ballymakenny potatoes, sour cream | Summer truffle mash

Seasonal vegetables | Tomato salad, green goddess dressing