

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

Spanish Gordal olives | 5.50

Starters

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

Dressed Lambay Island crab, sweetcorn, elderflower, pickled jalapeño

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

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

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

Fish of the day, violin courgette, Ballymakenny potato, romesco, sauce vierge

Murley Mountain lamb rump, kofta, artichoke, Clandeboye yoghurt, aubergine

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

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

Desserts

Profiterole swans, vanilla ice cream, warm chocolate sauce

Chilled apricot 'tarte tatin', shortbread, mascarpone ganache, yuzu

Kirsch mousse, sponge, summer cherry sauce, matcha tea ice cream

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