THE GREAT ROOM

Summer Set Menu



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

To begin

Carlingford oyster, shellfish XO | 4.50 each Spanish Gordal olives | 5.50 Selection of breads and Irish butter | 6.50

Starters

Seared lamb fillet, sweet and sour caponata, basil, crispy olive tortellino *Pinot Noir, Paparuda, Estate Selection, Romania*

Dressed Lambay Island crab, sweetcorn, elderflower, pickled jalapeño Sauvignon Blanc, T'Air d'Oc, Domaine Gayda, France

Duck liver parfait, roasted peach, PX sherry, caramelised onion, brioche toast Allo, Quinta Soalheiro, Alvarinho/Loureiro, Portugal

Salad of burrata and Iberico ham, Charentais melon gazpacho, Marcona almond Gavi di Gavi, San Silvestro, Italy

Mains

Fish of the day, violin courgette, Ballymakenny potato, romesco, sauce vierge *Pinot Grigio, Alpha Zeta, Italy*

Murley Mountain lamb rump, kofta, artichoke, Clandeboye yoghurt, aubergine Negroamaro, La Pruina, Italy

Free range chicken breast, truffle polenta, garden peas, Girolle mushroom *Chardonnay, Paparuda, Estate Selection, Romania*

Thornhill duck breast, red wine leg ragu, Florence fennel, pickled cherry *Pinot Noir, Paparuda, Estate Selection, Romania*

Sides All sides 6.50

Cauliflower gratin | Ballymakenny potatoes, sour cream | Summer truffle mash Seasonal vegetables | Tomato salad, green goddess dressing

Desserts

Profiterole swans, vanilla ice cream, warm chocolate sauce Elysium Black Muscat, Andrew Quady, California

Chilled apricot 'tarte tatin', shortbread, mascarpone ganache, yuzu *Araldica Moscato Passito, Piedmont, Italy*

Kirsch mousse, sponge, summer cherry sauce, matcha tea ice cream *Elysium Black Muscat, Andrew Quady, California*

Selection of Irish and French cheese served with matching condiments *Kopke, LBV Port, Portugal*

2 courses £36.50 - add 2 wines for £14 | 3 courses £42.50 - add 3 wines for £19 (1 wine to be selected from each course)

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.

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