

THE GREAT ROOM

Vegetarian Summer Set Menu



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

To begin

Spanish Gordal olives | 5.50

Selection of bread and Irish butter ^{VA} | 6.50

Starters

Moroccan spiced falafel, apricot and chilli jam, sesame dressing ^{VA}

Allo, Quinta Soalheiro, Alvarinho/Loureiro, Portugal

Slow roast tomato galette, courgette salad, romesco sauce ^{VA}

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

Burrata salad, Charentais melon gazpacho, Marcona almond

Gavi di Gavi, San Silvestro, Italy

Mains

Girolle mushroom and pea risotto, summer truffle, sauce vierge ^{VA}

Chardonnay, Paparuda, Estate Selection, Romania

Roasted cauliflower, rose harissa, potato skordalia, tahini sauce ^{VA}

Pinot Noir, Paparuda, Estate Selection, Romania

Stuffed Romano pepper, spiced couscous, Florence fennel, tapenade ^{VA}

Merlot, Domaine Guillaman, France

Sides *All sides 6.50*

Cauliflower gratin | Ballymakenny potatoes, sour cream ^{VA} | Summer truffle mash ^{VA}

Seasonal vegetables ^{VA} | Tomato salad, green goddess dressing ^{VA}

Desserts

Profiterole swans, vanilla ice cream, warm chocolate sauce

Elysium Black Muscat, Andrew Quady, California

Valrhona Guanaja chocolate tarte, praline, coconut sorbet ^{VA}

Elysium Black Muscat, Andrew Quady, California

Strawberry crunch, passion fruit whipped ganache, vanilla ice cream ^{VA}

Araldica Moscato Passito, Piedmont, Italy

Selection of Irish cheese served with seasonal chutney and crackers

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)

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

VA: Vegetarian but can be adapted to suit vegan dietary requirements

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.