

THE GREAT ROOM

Tasting Menu

Monday - Saturday from 6pm to 9pm

Tasting Menu is not available on Sunday



Tasting Menu

AMUSE

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40 DAY SALT AGED BEEF TARTARE,
Cured free range yolk, pickled jalapeño, crystal bread

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SEARED KILKEEL SCALLOPS,
Ponzu glazed maitake, miso cauliflower, shichimi kale

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WILD SEABASS,
Mussels escabeche, crushed Ballymakenny
potatoes, shellfish bisque

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IRISH VENISON LOIN,
Coffee roasted carrot, parsnip purée,
toasted peanut, cacao nib

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ORANGE AND SANGRIA

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TOMLINSON FORCED RHUBARB TART,
Strawberry and rhubarb mousse, vanilla ice cream

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CHEESE COURSE
Supplement 9.00

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MERCHANT PETIT FOURS

TASTING MENU 90.00
WINE PAIRING (5 WINES) 55.00

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.