

THE GREAT ROOM

Vegetarian Spring Set Menu



Available Monday - Thursday • 12pm - 2.30pm | 6pm - 10pm
Friday • 12pm - 2.30pm | 6pm - 7pm
2 Courses 36.50 | 3 Courses 42.50

Aperitif

Glass 150ml

Valdo Origine Prosecco	9.50
Blackberry Bellini	11.50
Taittinger Brut Champagne	18.95

To begin

Spanish Gordal olives | 5.50
Selection of bread and Irish butter | 6.50

Starters

Moroccan spiced falafel, apricot and chilli jam, sesame dressing ^{VA} | 12.95
Mushroom pâté, baked plum, PX sherry raisins, Marcona almond, warm brioche ^{VA} | 14.50
Twice baked pumpkin soufflé, buttered spinach, Toonsbridge scamorza sauce | 14.95

Mains

Stuffed romano pepper, spiced couscous, glazed salsify, tapenade, romesco sauce ^{VA} | 24.95
Roasted cauliflower, rose harissa, potato skordalia, pomegranate, tahini sauce ^{VA} | 24.50
Winter squash and chestnut Wellington, braised red cabbage, truffle mushroom jus ^{VA} | 25.95

Sides *All sides 6.50*

Cauliflower gratin | Crispy potatoes, caramelised onion sour cream ^{VA}
Roast garlic mash ^{VA} | Seasonal vegetables, shichimi butter ^{VA}
Maple glazed root vegetables ^{VA}

Desserts

Profiterole swans, vanilla ice cream, warm chocolate sauce
Araldica Moscato Passito, Piedmont, Italy | 4.95

Valrhona Guanaja chocolate tarte, praline, coconut sorbet ^{VA}
Araldica Moscato Passito, Piedmont, Italy | 4.95

Strawberry crunch, passion fruit whipped ganache, vanilla ice cream ^{VA}
Elysium Black Muscat, Andrew Quady, California | 4.95

Selection of Irish farmhouse cheese, seasonal chutney, artisanal crackers
Kopke, LBV Port, Portugal | 4.50

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.