

THE GREAT ROOM

Vegetarian Autumn Set Menu



Available Monday - 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}
Mushroom pâté, baked plum, PX sherry raisins, Marcona almond, warm brioche ^{VA}
Twice baked pumpkin soufflé, buttered spinach, Toonsbridge scamorza sauce

Mains

Stuffed Romano pepper, spiced couscous, violet artichoke, tapenade ^{VA}
Roasted cauliflower, rose harissa, potato skordalia, pomegranate, tahini sauce ^{VA}
Winter squash and chestnut Wellington, braised red cabbage, truffle mushroom jus ^{VA}

Sides *All sides 6.50*

Cauliflower gratin | Triple cooked Ballymakenny potatoes, 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
Elysium Black Muscat, Andrew Quady, California | 4.95
Valrhona Guanaja chocolate tarte, praline, coconut sorbet ^{VA}
Elysium Black Muscat, Andrew Quady, California | 4.95
Strawberry crunch, passion fruit whipped ganache, vanilla ice cream ^{VA}
Araldica Moscato Passito, Piedmont, Italy | 4.95
Selection of Irish cheese served with seasonal chutney and 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.