

THE GREAT ROOM

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

Selection of breads and Irish butter | 6.50

Carlingford oyster, shellfish XO | 4.50 each

Spanish Gordal olives | 5.50

Starters

Twice baked pumpkin soufflé, buttered spinach, Toonsbridge scamorza sauce

Venison pâté en croute, pear mostarda, remoulade, candied walnut, chicory

Dressed Lambay Island crab, green apple, celeriac, shellfish arancini, watercress

Duck liver parfait, baked plum, PX sherry raisins, Marcona almond, warm brioche

Mains

Monkfish saltimbocca, prosciutto, Conway Farm squash, artichoke, sage butter

Irish venison rump, coffee roasted carrot, parsnip purée, toasted peanut, cacao nib jus

Seasonal game*, Savoy cabbage, salt baked swede, quince, game crisps

Thornhill duck breast, confit leg tartlet, roasted leeks, cavolo nero, autumn truffle jus

Sides *All sides 6.50*

Cauliflower gratin | Triple cooked Ballymakenny potatoes, sour cream | Roast garlic mash

Seasonal vegetables, shichimi butter | Maple glazed root vegetables

Desserts

Profiterole swans, vanilla ice cream, warm chocolate sauce

Araldica Moscato Passito, Piedmont, Italy 50ml | 4.95

Caramelised honey tart, toasted pine nuts, crème fraîche, lemon ice cream

Araldica Moscato Passito, Piedmont, Italy 50ml | 4.95

Rose panna cotta, pistachio choux, spiced plum sauce, chamomile ice cream

Araldica Moscato Passito, Piedmont, Italy 50ml | 4.95

Selection of Irish and French cheese served with matching condiments

Kopke, LBV Port, Portugal 50ml | 4.50

* May contain shot. Ask your server for today's game special.

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.