

# 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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CARAMELISED HONEY TART,  
Toasted pine nuts, crème fraîche, lemon 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.