

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

Seared lamb fillet, sweet and sour caponata, basil, crispy olive tortellino

Dressed Lambay Island crab, sweetcorn, elderflower, pickled jalapeño

Duck liver parfait, roasted peach, PX sherry, caramelised onion, brioche toast

Salad of burrata and Iberico ham, Charentais melon gazpacho, Marcona almond

Mains

Fish of the day, violin courgette, Ballymakenny potato, romesco, sauce vierge

Murley Mountain lamb rump, kofta, artichoke, Clondeboy yoghurt, aubergine

Free range chicken breast, truffle polenta, garden peas, Girolle mushroom

Thornhill duck breast, red wine leg ragu, Florence fennel, pickled cherry

Sides *All sides 6.50*

Cauliflower gratin | Triple cooked Ballymakenny potatoes, sour cream

Fresh truffle mash | Seasonal vegetables | Tomato salad, green goddess dressing

Desserts

Profiterole swans, vanilla ice cream, warm chocolate sauce

Araldica Moscato Passito, Piedmont, Italy 50ml | 4.95

Chilled apricot 'tarte tatin', shortbread, mascarpone ganache, yuzu

Elysium Black Muscat, Andrew Quady, California 50ml | 4.95

Kirsch mousse, sponge, summer cherry sauce, matcha tea 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

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.