

THE GREAT ROOM

Vegetarian Menu



Monday - Saturday from 6pm to 10pm

To begin

Selection of bread and Irish butter ^{VA} | 6.50

Spanish Gordal olives | 5.50

Starters

New season asparagus, ajo blanco sauce, toasted almonds, pickled grapes ^{VA} | 14.95

Mushroom pâté, pickled shimeji, PX sherry raisins, walnut, warm brioche ^{VA} | 14.50

Crispy Jersey Royal potatoes, Bombay spice, masala dahl, coriander and mint ^{VA} | 13.95

Mains

Stuffed Romano pepper, spiced couscous, romesco, violet artichoke, tapenade ^{VA} | 26.50

Garden pea risotto, morel mushrooms, aged Parmesan, truffle butter ^{VA} | 26.95

Hand rolled cavatelli, wild garlic, baby artichokes, sprouting broccoli, pangrattato ^{VA} | 26.95

Sides *All sides 6.50*

Cauliflower gratin | Crispy potatoes, wild garlic sour cream ^{VA} | Spring onion mash ^{VA}

Seasonal vegetables, almond and lemon ^{VA} | Charred gem, pea and mint salad ^{VA}

Desserts

Profiterole swans, vanilla ice cream, warm chocolate sauce | 12.50

Valrhona Guanaja chocolate tarte, praline, coconut sorbet ^{VA} | 12.50

Strawberry crunch, passion fruit whipped ganache, vanilla ice cream ^{VA} | 12.50

Selection of Irish cheese, served with seasonal chutney and crackers | 15.95

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.