

THE GREAT ROOM

Sunday Menu



Two courses 39.95

Three courses 46.50

To begin

Selection of bread and Irish butter | 6.50

Carlingford oyster, shellfish XO | 4.50 each

Spanish Gordal olives | 5.50

Starters

New season asparagus, quail Scotch egg, pickled walnut, brown butter Hollandaise

Duck liver and foie gras parfait, spiced cranberry and orange chutney, warm broiche

Dressed Lambay Island crab, Portavogie prawn beignet, avocado, cucumber, rye melba

Braised pigs' cheek, hand rolled cavatelli, pancetta, aged Parmesan, garlic crumb

Mains

Chef's selection of potatoes and seasonal vegetables included

Fish of the Day, Jersey Royal potatoes, taramasalata, pea and mint velouté

Murley Mountain lamb rump, crispy belly, masala dahl, Bombay style potatoes, mint

Free-range chicken breast, stuffed morels, asparagus, carrot purée, chasseur sauce

Thornhill duck breast, confit leg croquette, baby artichokes, parsley root, Swiss chard

Traditional roast Hereford sirloin, duck fat roast potatoes, Yorkshire pudding, glazed carrot and parsnip

Desserts

Profiterole swans, vanilla ice cream, warm chocolate sauce

Tomlinson forced rhubarb tart, strawberry and rhubarb mousse, vanilla ice cream

Floating island, soft meringue, raspberry compote, caramel tuile, crème Anglaise

Iced yuzu parfait, macerated strawberries, crunchy almond biscuit, yuzu sake

Valrhona chocolate gateau, layers of Jivara mousse, Guanaja crémeaux, cocoa sponge

Selection of Irish and French cheese served with seasonal chutney and crackers

Merchant petit fours

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.