

# 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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DUCK LIVER AND FOIE GRAS PARFAIT,  
Spiced cranberry and orange chutney,  
warm broiche

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NEW SEASON ASPARAGUS,  
Quail Scotch egg, pickled walnut,  
brown butter Hollandaise

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SEARED KILKEEL SCALLOPS,  
Clonakilty black pudding, pea hummus,  
wild garlic velouté

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LISDERGAN BEEF FILLET,  
Glazed shallot, pomme purée,  
truffle Madeira jus

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PINEAPPLE, RUM, MINT

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VALRHONA CHOCOLATE GÂTEAU,  
Jivara mousse, Guanaja crémeux, cocoa sponge

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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.