

# THE GREAT ROOM

## Vegetarian Spring 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 bread and Irish butter | 6.50  
Spanish Gordal olives | 5.50

### Starters

New season asparagus, ajo blanco sauce, toasted almonds, pickled grapes <sup>VA</sup> | 14.95  
Mushroom pâté, pickled shimeji, PX sherry raisins, walnut, warm brioche <sup>VA</sup> | 14.50  
Crispy Jersey Royal potatoes, Bombay spice, masala dahl, coriander and mint <sup>VA</sup> | 13.95

### Mains

Stuffed Romano pepper, spiced couscous, romesco, violet artichoke, tapenade <sup>VA</sup> | 26.50  
Garden pea risotto, morel mushrooms, aged Parmesan, truffle butter <sup>VA</sup> | 26.95  
Hand rolled cavatelli, wild garlic, baby artichokes, sprouting broccoli, pangrattato <sup>VA</sup> | 26.95

### Sides *All sides 6.50*

Cauliflower gratin | Crispy potatoes, wild garlic sour cream <sup>VA</sup>  
Spring onion mash <sup>VA</sup> | Seasonal vegetables, almond and lemon <sup>VA</sup>  
Charred gem, pea and mint salad <sup>VA</sup>

### Desserts

Profiterole swans, vanilla ice cream, warm chocolate sauce  
*Elysium Black Muscat, Andrew Quady, California | 4.95*  
Valrhona Guanaja chocolate tarte, praline, coconut sorbet <sup>VA</sup>  
*Elysium Black Muscat, Andrew Quady, California | 4.95*  
Strawberry crunch, passion fruit whipped ganache, vanilla ice cream <sup>VA</sup>  
*Araldica Moscato Passito, Piedmont, Italy | 4.95*  
Selection of Irish farmhouse cheese, seasonal chutney, artisanal crackers  
*Kopke, LBV Port, Portugal | 4.50*

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.