

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 ^{VA}
Mushroom pâté, pickled shimeji, PX sherry raisins, walnut, warm brioche ^{VA}
Crispy Jersey Royal potatoes, Bombay spice, masala dahl, coriander and mint ^{VA}

Mains

Stuffed Romano pepper, spiced couscous, romesco, violet artichoke, tapenade ^{VA}
Garden pea risotto, morel mushrooms, aged Parmesan, truffle butter ^{VA}
Hand rolled cavatelli, wild garlic, baby artichokes, sprouting broccoli, pangrattato ^{VA}

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
Elysium Black Muscat, Andrew Quady, California | 4.95

Valrhona Guanaja chocolate tarte, praline, coconut sorbet ^{VA}
Elysium Black Muscat, Andrew Quady, California | 4.95

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