

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 brioche

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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.