

THE GREAT ROOM

Vegetarian Resident's Menu



Please ask your server if you would like to upgrade to our Tasting Menu
(45 supplement per person)

To begin

Selection of bread and Irish butter ^{VA} | 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

Valrhona Guanaja chocolate tarte, praline, coconut sorbet ^{VA}

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

Selection of Irish cheese, served with seasonal chutney and crackers

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.