

THE GREAT ROOM

Summer Set Menu



Available Monday - Friday • 12pm - 2.30pm | 6pm - 7pm

2 Courses 36.50 | 3 Courses 42.50

Aperitif

Glass 150ml

Valdo Origine Prosecco 9.95

Blackberry Bellini 11.50

Taittinger Brut Champagne 19.50

To begin

Selection of breads and Irish butter | 6.50

Carlingford oyster, Bloody Mary mignonette | 4.50 each

Spanish Gordal olives | 5.50

Starters

New season asparagus, quail Scotch egg, pickled walnut, brown butter Hollandaise

Duck liver and foie gras parfait, spiced cherry marmalade, warm brioche

Dressed Lambay Island crab, Portavogie prawn beignet, avocado, cucumber, rye melba

Braised pork cheek, hand rolled cavatelli, pancetta, aged Parmesan, garlic crumb

Mains

Fish of the Day, Jersey Royal potatoes, taramasalata, pea and mint velouté

Murley Mountain lamb rump, crispy belly, masala dahl, Bombay style potatoes, mint

Free-range chicken breast, sautéed girolle, asparagus, carrot purée, chasseur sauce

Thornhill duck breast, confit leg croquette, baby artichokes, parsley root, Swiss chard

Sides *All sides 6.50*

Cauliflower gratin | Crispy potatoes, red pepper pesto, sour cream | Spring onion mash

Seasonal vegetables, almond and lemon | Charred gem lettuce, pea and bacon salad

Desserts

Tomlinson forced rhubarb tart, strawberry and rhubarb mousse, vanilla ice cream

Araldica Moscato Passito, Piedmont, Italy 50ml | 4.95

Floating island, soft meringue, raspberry compote, caramel tuile, crème Anglaise

Araldica Moscato Passito, Piedmont, Italy 50ml | 4.95

Profiterole swans, vanilla ice cream, warm chocolate sauce

Elysium Black Muscat, Andrew Quady, California 50ml | 4.95

Selection of Irish farmhouse cheese, seasonal chutney, artisanal crackers

Kopke, LBV Port, Portugal 50ml | 4.75

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.