

THE GREAT ROOM

Sunday Menu



Two courses 39.95

Three courses 46.50

To begin

Selection of bread and Irish butter | 6.50

Carlingford oyster, shellfish XO | 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 cranberry and orange chutney, 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 *Chef's selection of potatoes and seasonal vegetables included*

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, stuffed morels, asparagus, carrot purée, chasseur sauce

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

Traditional roast Hereford sirloin, duck fat roast potatoes, Yorkshire pudding, glazed carrot and parsnip

Desserts

Profiterole swans, vanilla ice cream, warm chocolate sauce

Summer cherry mascarpone mousse, balsamic syrup, cherry and dill ripple ice cream

Rum baba, mango compôte, whipped vanilla ganache, passion fruit sorbet

Selection of Irish farmhouse cheese, seasonal chutney, artisanal crackers