THE GREAT ROOM

À La Carte

Monday - Saturday from 6pm to 10pm

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 | *15.50*

Duck liver and foie gras parfait, spiced cranberry and orange chutney, warm brioche | *14.95*

Dressed Lambay Island crab, Portavogie prawn beignet, avocado, cucumber, rye melba | *16.50*

Braised pork cheek, hand rolled cavatelli, pancetta, aged Parmesan, garlic crumb | *14.95*

Native lobster raviolo, buttered spinach, spiced carrot, shellfish bisque | *15.95*

Seared Kilkeel scallops, Clonakilty black pudding, pea hummus, wild garlic velouté | *16.50*

Mains

Wild halibut, brioche crust, white asparagus, roast celeriac, oyster emulsion | *32.50*

Wild seabass, Jersey Royal potatoes, taramasalata, pea and mint velouté | *33.50*

Murley Mountain lamb loin, crispy belly, masala dahl, Bombay style potatoes, mint | *33.50*

Free-range chicken breast, stuffed morels, asparagus, carrot purée, chasseur sauce | *32.50*

Thornhill duck breast, confit leg croquette, baby artichokes, parsley root, Swiss chard | *32.95*

Lisdergan beef fillet, glazed shallot, pomme purée, baby carrot, truffle Madeira jus | *41.50*

Beef fillet Wellington (to share between two),
glazed shallot, pomme purée, baby carrot, truffle Madeira jus (please allow 40 minutes) | *85.00*

Sides *All sides 6.50*

Cauliflower gratin | Crispy potatoes, wild garlic sour cream | Spring onion mash

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

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.