

# THE GREAT ROOM

## Spring Set Menu



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

2 Courses 36.50 | 3 Courses 42.50

### Aperitif

*Glass 150ml*

Valdo Origine Prosecco 9.50

Blackberry Bellini 11.50

Taittinger Brut Champagne 18.95

### To begin

Selection of breads 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

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

### 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

### 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.