

THE GREAT ROOM

À La Carte



Monday - Saturday.....from 6pm to 10pm

À La Carte menu available for dinner only

To begin

Selection of bread and Irish butter | 6.50

Starters

Native lobster raviolo, Marcona almond, samphire, shellfish bisque| 15.95

Dressed Kilkeel crab, pink grapefruit, avocado, imperial caviar, rye | 16.50

Confit duck terrine, quince, sauternes, walnut, toasted sourdough | 15.50

Handmade Cavatelli pasta, braised rabbit, Pommery mustard, tarragon | 14.95

Seared Irish scallops, peanut satay, cauliflower, coriander, pak choi| 16.50

Twice baked squash souffle, buttered spinach, Comté cheese sauce | 16.95

Mains

Roast Halibut, forest mushroom, glazed salsify, chicken sauce | 32.50

John Dory, creamed leeks, Paimpol beans, vermouth sauce | 33.95

Thornhill duck breast, braised red cabbage, fondant potato, blackcurrant | 32.95

Salt aged lamb rack, sage gnocchi, squash, goats cheese, Taggiasca olive | 33.50

Local venison loin, crisp sausage, roast pear, Savora mustard, celeriac | 32.95

Irish beef fillet, Jerusalem artichoke, Lyonnaise potato, shallot, truffle jus | 41.50

Sides *All sides 6.50*

Cauliflower gratin | Baby potatoes and dill butter | Seasonal vegetables

Roast garlic mash | Honey glazed carrots