## THE GREAT ROOM Plant Based Menu



Monday - Saturday.....from 6pm to 10pm À La Carte menu available for dinner only

# To begin Selection of bread and Irish butter $^{\rm VA}\mid 6.50$

### Starters

Butternut squash tart, glazed onion, candied walnut <sup>VA</sup> | *14.95* Caesar style salad, avocado, dulse, Kalamata olive, cos lettuce <sup>VA</sup> | *12.95* Twice baked cheese souffle, buttered spinach, smoked cheddar sauce| *14.95* 

### Mains

Roasted cauliflower steak, local pak choi, coriander, satay sauce <sup>VA</sup> | *25.95* Root vegetable Wellington, olive oil mash, Pommery mustard jus <sup>VA</sup> | *24.50* Wild mushroom risotto, truffle, pangrattato | *26.95* 

#### Sides All sides 6.50

Cauliflower gratin | Baby potatoes and dill butter <sup>VA</sup> | Seasonal vegetables <sup>VA</sup> Roast garlic mash <sup>VA</sup> | Honey glazed carrots <sup>VA</sup>

### Desserts

Profiterole swans, vanilla ice cream, warm chocolate sauce | *12.50* Valrhona chocolate crunch, Amatika ganache, hazelnut praline <sup>vA</sup> | *12.50* Yorkshire rhubarb tart, almond sponge, strawberry cremeux, sorbet <sup>vA</sup> | *12.50* Selection of Irish and French cheese served with seasonal chutney and crackers | *15.95*