

THE GREAT ROOM

Lunch Menu



Lunch Menu

Available Monday - Friday

Two courses 36.50

Three courses 42.50

To begin

Selection of bread and Irish butter | 6.50

Starters

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

Confit duck terrine, quince, Sauternes, walnut, toasted sourdough

Handmade Cavatelli pasta, braised rabbit, Pommery mustard, tarragon

Twice baked squash souffle, buttered spinach, Comté cheese sauce

Mains

Fish of the Day, forest mushroom, glazed salsify, chicken sauce

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

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

Irish beef fillet, Jerusalem artichoke, Lyonnaise potato, shallot, truffle jus
(9.50 supplement)

Sides

All sides 6.50

Cauliflower gratin | Baby potatoes and dill butter | Seasonal vegetables

Roast garlic mash | Honey glazed carrots

Desserts

Caramelised pain perdu, blood orange, whisky ice cream, tonka bean

Baked guanaja chocolate custard, hazelnut, gianduja ice cream

Profiterole swans, vanilla ice cream, warm chocolate sauce

Selection of Irish and French cheese served with seasonal chutney and crackers

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.