

THE GREAT ROOM

Plant Based 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

Butternut squash tart, glazed onion, candied walnut ^{VA}

Caesar style salad, avocado, dulse, Kalamata olive, cos lettuce ^{VA}

Twice baked cheese souffle, buttered spinach, smoked cheddar sauce

Mains

Roasted cauliflower steak, local pak choi, coriander, satay sauce ^{VA}

Root vegetable Wellington, olive oil mash, Pommery mustard jus ^{VA}

Wild mushroom risotto, winter truffle, Pangrattato

Sides *All sides 6.50*

Cauliflower gratin | Baby potatoes and dill butter ^{VA} | Seasonal vegetables ^{VA}

Roast garlic mash ^{VA} | Honey glazed carrots ^{VA}

Desserts

Profiterole swans, vanilla ice cream, warm chocolate sauce

Valrhona chocolate crunch, Amatika ganache, hazelnut praline ^{VA}

Yorkshire rhubarb tart, almond sponge, strawberry cremeux, sorbet ^{VA}

VA: Vegetarian but can be adapted to suit vegan dietary requirements

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.