

THE GREAT ROOM

Lunch Menu



Lunch Menu

Available Monday - Friday

Two courses *25.00*

Three courses *29.50*

TO BEGIN

Selection of breads and Irish butter. *5.00*

STARTERS

Mourne lamb fillet, caponata agrodolce, St Tola goats' cheese, basil

Dressed Kilkeel crab, prawn beignet, avocado purée, cucumber

Irish pork cheek, octopus terrine, Florence fennel, black garlic

Twice baked tomato soufflé, Toonsbridge scamorza, sauce choron

MAINS

Roast cod, local mussels, barely risotto, Champagne sauce

Fish of the day, native lobster ravioli, ratatouille, new season garlic, shellfish bisque

Salt aged lamb saddle, courgette and basil purée, aubergine caviar, olive jus

Cherry Valley duck breast, cherry purée, Swiss chard, smoked beetroot

SIDES *All sides 4.95*

Cauliflower gratin | Mint buttered potatoes | Broccoli and smoked almonds

Spring onion mash | Caesar salad

DESSERTS *Please allow 15 minutes as all desserts are prepared to order*

Profiterole swans, vanilla ice cream, warm chocolate sauce

Raspberry and lemon gateau, granola crumble, natural yoghurt sorbet

Pistachio cheesecake tartlette, summer berries, blueberry ripple ice cream

Selection of Irish and French cheese, served with matching condiments

WINE AND DRINKS

Please scan our QR code
to see our full drink lists.



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.