

# THE GREAT ROOM

Plant Based Menu



## Lunch Menu

**Available Monday - Friday**

Two courses *25.00*

Three courses *29.50*

## TO BEGIN

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Selection of breads and Irish butter. *5.00*

## STARTERS

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St Tola goats' cheese, caponata agrodolce, chickpea wafer

Salt baked golden beetroot, elderflower, roasted peach

Avocado Caesar, cos lettuce, kalamata olives, preserved lemon

Twice baked tomato soufflé, Toonsbridge scamorza, sauce choron

## MAINS

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Roasted cauliflower steak, almond Café de Paris

Spiced cous cous, aubergine caviar, courgette and basil purée

Provençal vegetable tart tatin, Swiss chard, tomato fondue

Garden pea risotto, glazed baby artichokes, mint butter

## SIDES *All sides 4.95*

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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*

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Profiterole swans, vanilla ice cream, warm chocolate sauce

Dark chocolate cake, raspberry sorbet

Spiced apple sponge, glazed pineapple, banana sorbet

Selection of Irish cheese, seasonal chutney, crackers

## WINE AND DRINKS

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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.