

THE GREAT ROOM

À La Carte

Monday - Saturday.....From 6pm
À La Carte menu available for dinner only



TO BEGIN

Selection of breads and Irish butter. 5.00

WINE AND DRINKS

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



STARTERS

Mourne lamb fillet, caponata agrodolce, St Tola goats' cheese, basil | 12.00

Local langoustines, young vegetables, tender herb nage | 13.50

Glenarm smoked salmon, salt baked golden beetroot, elderflower | 12.50

Dressed Kilkeel crab, prawn beignet, avocado purée, cucumber | 12.50

Irish pork cheek, octopus terrine, Florence fennel, black garlic | 12.00

Twice baked tomato soufflé, Toonsbridge scamorza, sauce choron | 12.50

MAINS

Fish of the day, local mussels, barley risotto, Champagne sauce | 26.00

Turbot, native lobster ravioli, ratatouille, new season garlic, shellfish bisque | 26.00

Salt aged lamb saddle, courgette and basil purée, aubergine caviar, olive jus | 27.00

Squab pigeon, black pudding, violet artichokes, garden peas, girolles | 26.00

Cherry Valley duck breast, cherry purée, Swiss chard, smoked beetroot | 25.00

Irish beef fillet rossini, Castaing foie gras, cauliflower, truffle Madeira jus | 35.00

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*

Raspberry and lemon gateau, granola crumble, natural yoghurt sorbet | 9.00

Azélia chocolate fondant, hazelnuts, blood orange ice cream | 9.50

Dulce and passionfruit crémeux, sablé biscuit, caramel sauce | 9.00

Pistachio cheesecake tartlette, summer berries, blueberry ripple ice cream | 9.00

Selection of Irish and French cheese, served with matching condiments | 12.50

Merchant petit fours | 6.00

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.