

THE GREAT ROOM

Plant Based Menu

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



TO BEGIN

Selection of breads and Irish butter. *5.00*

STARTERS

St Tola goats' cheese, caponata agrodolce, chickpea wafer | *9.50*

Salt baked golden beetroot, elderflower, roasted peach | *9.00*

Avocado Caesar, cos lettuce, kalamata olives, preserved lemon | *9.00*

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

MAINS

Roasted cauliflower steak, almond Café de Paris | *16.50*

Spiced cous cous, aubergine caviar, courgette and basil purée | *15.00*

Provençal vegetable tart tatin, Swiss chard, tomato fondue | *16.00*

Garden pea risotto, glazed baby artichokes, mint butter | *14.50*

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 | *9.00*

Dark chocolate cake, raspberry sorbet | *9.00*

Spiced apple sponge, glazed pineapple, banana sorbet | *9.00*

Selection of Irish cheese, seasonal chutney, crackers | *9.00*

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.