

THE GREAT ROOM

Tasting Menu

Monday - Friday.....6pm - 9pm

Friday - Saturday.....6pm - Late

Tasting Menu is not available on Sunday



TASTING MENU 65.00

Wine pairing (5 wines) 35.00

AMUSE

-

GLENARM SMOKED SALMON
Salt baked golden beetroot, elderflower

-

IRISH PORK CHEEK, OCTOPUS TERRINE
Florence fennel, black garlic

-

LOCAL LANGOUSTINES
Young vegetables, tender herb nage

-

IRISH BEEF FILLET ROSSINI
Castaing foie gras, cauliflower,
truffle Madeira jus

-

PEACH ESPUMA
Raspberry jelly, citrus beignet

DULCE AND PASSIONFRUIT CRÉMEUX
Sablé biscuit, caramel sauce

-

CHEESE COURSE - *supplement 8.00*

PETIT FOURS

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.