

# THE GREAT ROOM

## À La Carte

Monday - Thursday.....from 6pm to 10.00pm

Friday - Saturday.....from 6pm to 10.30pm

*À La Carte menu available for dinner only*



## TO BEGIN

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Selection of bread and Irish butter. *5.50*

## STARTERS

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Braised oxtail tortellini, wild mushroom, truffle pomme purée | *12.75*

Dressed Kilkeel crab, green apple, celeriac, imperial caviar | *13.95*

Glenarm smoked salmon, salt baked golden beetroot, horseradish | *12.95*

Local scallop, baby leeks, truffle mayonnaise, crispy shallot | *13.95*

Irish venison ballotine, quince purée, pistachio, sourdough | *12.75*

Twice baked pumpkin soufflé, wilted spinach, Comté cheese sauce | *12.95*

## MAINS

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Halibut, native lobster mousse, roasted cauliflower, hazelnut | *27.95*

Fish of the day, scallop, glazed fennel, saffron, bouillabaisse sauce | *28.95*

Best end of lamb, confit shoulder, artichoke purée, forest mushrooms | *28.95*

Wild venison loin, black pudding, crushed swede, Grand Veneur sauce | *28.50*

Thornhill duck breast, winter squash, ginger carrots, blackcurrant jus | *26.95*

Irish beef fillet Rossini, Castaing foie gras, Périgord truffle, Madeira jus | *36.00*

## SIDES *All sides 5.50*

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Cauliflower gratin | Rosemary buttered potatoes | Seasonal greens and salsa verde

Chive mash | Roast root vegetables

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

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Carrot cake, cream cheese espuma, walnuts | *9.95*

Rum baba, macerated blackberries, bourbon vanilla crème | *9.95*

Pear and fig tartlet, almond frangipane, crème fraîche sorbet | *9.95*

Valrhona chocolate gâteau, hazelnut, jivara ganache | *9.95*

Selection of Irish and French cheese served with matching condiments | *13.50*

Merchant petit fours | *8.00*

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.