

THE GREAT ROOM

Plant Based Menu



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

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

À La Carte menu available for dinner only

TO BEGIN

Selection of bread and condiments. *5.50*

STARTERS

Artichoke royale, vegetables a la grecque, pickled walnut | *9.95*

Beetroot terrine, horseradish, compressed apple ^{VEGAN} | *9.95*

Wild mushroom risotto, Périgord truffle, vegan style parmesan ^{VEGAN} | *11.95*

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

MAINS

Mushroom tortellini, winter squash purée, sage butter | *17.95*

Roasted cauliflower steak, almond butter, Café de Paris sauce ^{VEGAN} | *17.95*

Root vegetable Wellington, braised red cabbage, Bramley apple ^{VEGAN} | *17.95*

Glazed celeriac tournedos, confit potatoes, Périgord truffle, brioche, glazed shallot | *17.95*

SIDES *All sides 5.50*

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*

Profiterole swans, vanilla ice cream, warm chocolate sauce | *9.95*

Hazelnut praline sable, Valrhona Amatika ganache ^{VEGAN} | *9.95*

Rum baba, macerated blackberries, bourbon vanilla crème ^{VEGAN} | *9.95*

Selection of Irish cheese, seasonal chutney, crackers | *13.50*

Merchant petit fours | *8.00*