

THE GREAT ROOM

À La Carte



Monday - Saturday from 6pm to 10pm

À La Carte menu available for dinner only

To begin

Selection of bread and Irish butter | 6.50

Starters

New season asparagus, Cavanagh egg, cured ham, brown butter hollandaise | 15.95

Duck consommé, confit leg and liver tortellini, smoked breast, crackling | 15.50

Dressed Kilkeel crab, Florence fennel, avocado, imperial caviar, rye melba | 16.50

Seared lamb fillet, tonnato sauce, crispy anchovy, caper, bitter leaves | 14.95

Roast Irish scallops, ajo blanco sauce, celeriac, almond, green apple | 16.50

Twice baked wild garlic soufflé, buttered spinach, Coolattin cheese sauce | 14.95

Mains

Fish of the day, Grenobloise style, capers, cucumber, new potatoes | 32.50

Spiced halibut, toasted dahl purée, carrot, coconut, coriander sauce | 33.95

Thornhill duck breast, caramelised chicory tarte fine, chard, orange jus | 32.95

Herb crusted lamb saddle, violet artichoke, shallot purée, Taggiasca olive | 32.50

Local pork fillet Wellington, black pudding, apricot, spring cabbage, truffle jus | 32.50

Irish beef fillet, grilled asparagus, black garlic, slow cooked shin croustillant | 41.50

Sides *All sides 6.50*

Cauliflower gratin | New potatoes and parsley butter | Spring onion mash

Seasonal greens, toasted almonds | Asparagus, burnt butter hollandaise