

# 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 | 5.95

## Starters

Open lasagne of duck confit, soft quail egg, smoked bacon | 13.95

Dressed Kilkeel crab, green apple, celeriac, Oscietra caviar, rye melba | 15.50

Rare breed pork terrine, quince, pickles, toasted sourdough | 14.50

Spiced monkfish, curried lentils, smoked velvet cloud yoghurt, coriander | 14.95

Local scallops, roasted cauliflower, Marcona almond, grapes, bisque | 15.50

Twice baked onion soufflé, spinach, Toons Bridge Scamorza cheese sauce | 13.95

## Mains

Herb crusted halibut, winter squash, razor clams, mussels, sage, roast bone sauce | 30.50

Wild seabass, spiced pork tortellini, confit fennel, Swiss chard, Vermouth sauce | 31.95

Slow cooked saddle of lamb, wild mushrooms, pomme purée, forestiere sauce | 30.95

Irish venison loin and faggot, salt baked swede, parsnip, cavolo nero, cassis jus | 31.50

Gressingham duck breast, Alsatian choucroute, smoked beetroot, juniper jus | 30.95

Aged beef fillet, Roscoff onion farci, glazed potato, Jerusalem artichoke, truffle jus | 38.50

## Sides *All sides 5.95*

Cauliflower gratin | Garlic baby potatoes | Seasonal vegetables and salsa verde |

Truffle mash | Roasted root vegetables