

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

New season asparagus, cured sea trout, almond, vermouth sauce | 14.95

Dressed Kilkeel crab, mango, curry aioli, cucumber, rye melba | 15.50

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

Lamb fillet carpaccio, fresh cheese, black garlic, pickled walnut | 13.95

Local scallops, crisp vegetables, anchovy, bagna cauda sauce | 15.50

Twice baked wild garlic soufflé, Toons Bridge Scamorza cheese sauce | 13.95

Mains

Fish of the day, Grenobloise style, buttered potatoes | 30.50

John Dory, native lobster, farfalle, Swiss chard, shellfish butter | 31.95

Gressingham duck breast, asparagus, beetroot, orange, Maltaise sauce | 30.95

Mourne lamb loin and faggot, violet artichoke, garden peas, hispi cabbage | 31.50

Organic chicken, confit leeks, young carrots, pomme purée | 30.95

Irish beef fillet, parsley root, roast celeriac, Bordelaise sauce | 38.50

Sides *All sides 5.95*

Cauliflower gratin | Garlic baby potatoes | Seasonal vegetables and romesco

Spring onion mash | buttered spring cabbage