

THE GREAT ROOM

Plant Based Menu



Monday - Saturday.....from 6pm to 10pm

À La Carte menu available for dinner only

To begin

Selection of bread and Irish butter ^{VA} | 6.50

Starters

New season asparagus, ajo blanco sauce, celeriac, green apple ^{VA} | 13.95

Orange and bitter leaf salad, fennel, candied walnut, olive ^{VA} | 11.95

Twice baked wild garlic soufflé, buttered spinach, smoked cheddar sauce | 14.95

Mains

Spiced cauliflower steak, toasted dahl purée, coconut, coriander sauce ^{VA} | 24.95

Root vegetable Wellington, olive oil mash, Pommery mustard jus ^{VA} | 23.50

Spring vegetable risotto, soft egg, summer truffle ^{VA} | 25.95

Sides *All sides 6.50*

Cauliflower gratin | New potatoes and parsley butter ^{VA} | Spring onion mash ^{VA}

Seasonal greens, toasted almonds ^{VA} | Asparagus, burnt butter hollandaise ^{VA}

Desserts

Profiterole swans, vanilla ice cream, warm chocolate sauce | 12.50

Valrhona chocolate crunch, Amatika ganache, hazelnut praline ^{VA} | 12.50

Yorkshire rhubarb tart, almond sponge, strawberry cremeux, sorbet ^{VA} | 12.50

Selection of Irish and French cheese served with seasonal chutney and crackers | 15.95