

# THE GREAT ROOM

## Lunch Menu



### Lunch Menu

Available Monday - Friday

Two courses 32.50

Three courses 37.50

## To begin

Selection of breads and Irish butter | 5.95

## Starters

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

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

Rare breed pork terrine, remoulade, pickles, toasted sourdough

Twice baked wild garlic soufflé, Toons Bridge Scamorza cheese sauce

## Mains

Fish of the day, Grenobloise style, buttered potatoes

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

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

Irish beef fillet, parsley root, roast celeriac, Bordelaise sauce *(9.50 supplement)*

## Sides *All sides 5.95 each*

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

Truffle mash | Roasted root vegetables

## Desserts

Pistachio tart, frangipane, strawberry sorbet

Valrhona chocolate and passionfruit delice, hazelnut praline

Profiterole swans, vanilla ice cream, warm chocolate sauce

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