

THE GREAT ROOM

Lunch Menu



Lunch Menu

Available Monday - Friday

Two courses 36.50

Three courses 42.50

To begin

Selection of breads and Irish butter | 6.50

Starters

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

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

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

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

Mains

Fish of the day, grenobloise style, capers, cucumber, new potatoes

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

Roast pork fillet, crisp belly, black pudding, spring cabbage, truffle jus

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

(9.50 supplement)

Sides *All sides 6.50*

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

Seasonal greens, toasted almonds | Asparagus, brown butter hollandaise

Desserts

Caramelised pain perdu, blood orange, whiskey ice cream, tonka bean

Baked guanaja chocolate custard, hazelnut, gianduja ice cream

Profiterole swans, vanilla ice cream, warm chocolate sauce

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

Please advise your server of any food allergies. We cannot guarantee that our dishes will be completely allergen free.
A discretionary service charge of 10% will be added to your bill.