

# THE GREAT ROOM

## Plant Based Menu

Monday - Saturday.....from 6pm to 10.00pm

*À La Carte menu available for dinner only*



## To begin

Selection of bread and condiments | 5.95

## Starters

Heritage beetroot, goats curd, Pedro Ximenez, Marcona almonds <sup>VEGAN</sup> | 11.95

Curried lentils, roasted greens, pickled carrot, corriander <sup>VEGAN</sup> | 12.95

Braised field mushroom, butter beans, chimichurri sauce <sup>VEGAN</sup> | 11.95

Twice baked onion soufflé, spinach, smoked cheese sauce | 13.95

## Mains

Winter squash risotto, sage pangrattato <sup>VEGAN</sup> | 23.50

Roasted cauliflower steak, Swiss chard, baby onions, romesco sauce <sup>VEGAN</sup> | 24.95

Root vegetable Wellington, olive oil mash, Pommery mustard jus <sup>VEGAN</sup> | 24.95

Wild mushroom tortellini, Jerusalem artichoke, truffle emulsion | 25.95

## Sides *All sides 5.95*

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

Truffle mash | Roasted root vegetables

## Desserts

Profiterole swans, vanilla ice cream, warm chocolate sauce | 11.50

Hazelnut praline sable, Valrhona Amatika ganache <sup>VEGAN</sup> | 11.50

Sticky toffee pudding, caramel espuma, vanilla ice cream <sup>VEGAN</sup> | 11.50

Selection of Irish cheese, seasonal chutney, crackers | 14.95

Merchant petit fours | 9.00