

THE GREAT ROOM

Plant Based 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

Heritage beetroot, goats curd, Pedro Ximenez, Marcona almonds ^{VEGAN}

Curried lentils, roasted greens, pickled carrot, corriander ^{VEGAN}

Braised field mushroom, butter beans, chimichurri sauce ^{VEGAN}

Twice baked onion soufflé, spinach, smoked cheese sauce

Mains

Winter squash risotto, sage pangrattato ^{VEGAN}

Roasted cauliflower steak, Swiss chard, baby onions, romesco sauce ^{VEGAN}

Root vegetable Wellington, olive oil mash, Pommery mustard jus ^{VEGAN}

Wild mushroom tortellini, Jerusalem artichoke, truffle emulsion

Sides *All sides 5.95 each*

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

Truffle mash | Roasted root vegetables

Desserts

Profiterole swans, vanilla ice cream, warm chocolate sauce

Hazelnut praline sable, Valrhona Amatika ganache ^{VEGAN}

Sticky toffee pudding, caramel espuma, vanilla ice cream ^{VEGAN}

Selection of Irish cheese, seasonal chutney, crackers