

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

New season asparagus, Maltaise sauce | 12.95

Heritage beetroot, chickpea, Marcona almonds, PX dressing ^{VEGAN} | 11.95

Mushroom and walnut pâté, onion marmalade, sourdough ^{VEGAN} | 11.95

Twice baked wild garlic soufflé, spinach, smoked cheese sauce | 13.95

Mains

Spring vegetable risotto, pangrattato ^{VEGAN} | 23.50

Roasted cauliflower steak, Swiss chard, baby onions, Romesco sauce ^{VEGAN} | 24.95

Root vegetable Wellington, olive oil mash, Pommery mustard jus ^{VEGAN} | 24.95

Handmade cavatelli, sprouting broccoli, wild garlic, pine nuts | 25.95

Sides *All sides 5.95*

Cauliflower gratin | Garlic baby potatoes | Seasonal vegetables and romesco

Spring onion mash | buttered spring cabbage

Desserts

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

Sticky toffee pudding, caramel sauce, passionfruit sorbet ^{VEGAN} | 11.50

Valrhona chocolate and pistachio tart, vanilla ice cream ^{VEGAN} | 11.50

Selection of Irish cheese, seasonal chutney, crackers | 14.95

Merchant petit fours | 9.00