

THE GREAT ROOM

Plant Based Lunch Menu



Lunch Menu

Available Monday - Friday

Two courses 32.50

Three courses 37.50

To begin

Selection of bread and Irish butter | 5.95

Starters

Butternut squash tart, glazed onion, candied walnut ^{VA}

Caesar style salad, avocado, dulse, Kalamata olive, cos lettuce ^{VA}

Twice baked cheese souffle, buttered spinach, smoked cheddar sauce

Mains

Roasted cauliflower steak, local pak choi, coriander, satay sauce ^{VA}

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

Wild mushroom risotto, winter truffle, Pangrattato

Sides *All sides 5.95*

Cauliflower gratin | Baby potatoes and dill butter ^{VA} | Seasonal vegetables ^{VA}

Roast garlic mash ^{VA} | Honey glazed carrots ^{VA}

Desserts

Valrhona Gaunaja and cherry delice, whipped vanilla ganache

Spiced ginger cake, Williams pear sorbet, caramel

Profiterole swans, vanilla ice cream, warm chocolate sauce

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

VA: Vegetarian but can be adapted to suit vegan dietary requirements

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.