

# THE GREAT ROOM

## Plant Based Lunch Menu



### Lunch Menu

Available Monday - Friday

Two courses 36.50

Three courses 42.50

### To begin

Selection of bread and Irish butter <sup>VA</sup> | 6.50

### Starters

New season asparagus, ajo blanco sauce, celeriac, green apple <sup>VA</sup>

Orange and bitter leaf salad, fennel, candied walnut, olive <sup>VA</sup>

Twice baked wild garlic soufflé, buttered spinach, smoked cheddar sauce

### Mains

Spiced cauliflower steak, toasted dahl purée, coconut coriander sauce <sup>VA</sup>

Root Wellington, olive oil mash, pommery mustard jus <sup>VA</sup>

Spring vegetable risotto, soft egg, summer truffle <sup>VA</sup>

### Sides *All sides 6.50*

Cauliflower gratin | New potatoes and parsley butter <sup>VA</sup> |

Seasonal greens, toasted almonds <sup>VA</sup> | Spring onion mash <sup>VA</sup> |

Asparagus, brown butter hollandaise <sup>VA</sup>

### Desserts

Profiterole swans, vanilla ice cream, warm chocolate sauce

Valrhona chocolate crunch, Amatika ganache, hazelnut praline <sup>VA</sup>

Yorkshire rhubarb tart, almond sponge, strawberry cremeux, sorbet <sup>VA</sup>

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.