

THE GREAT ROOM

Sunday Menu



Sunday Menu

Two courses 36.00
Three courses 42.50

To begin

Selection of bread and Irish butter | 5.95

Starters

Dressed Kilkeel crab, pink grapefruit, avocado, imperial caviar, rye

Confit duck terrine, quince, Sauternes, walnut, toasted sourdough

Handmade Cavatelli pasta, braised rabbit, Pommery mustard, tarragon

Twice baked squash souffle, buttered spinach, Comté cheese sauce

Mains

Fish of the Day, forest mushroom, glazed salsify, chicken sauce

Thornhill duck breast, braised red cabbage, fondant potato, blackcurrant

Local venison loin, crisp sausage, roast pear, Savora mustard, celeriac

Irish beef fillet, Jerusalem artichoke, Lyonnaise potato, shallot, truffle jus
(9.50 supplement)

Sides *All sides 5.95*

Cauliflower gratin | Baby potatoes and dill butter | Seasonal vegetables

Roast garlic mash | Honey glazed carrots

Desserts

Lemon meringue tart, blackberry confiture and sorbet

Apple tarte tatin, calvados and cinnamon ice cream

Valrhona Gaunaja and cherry delice, whipped vanilla ganache

Spiced ginger cake, Williams pear sorbet, caramel

Selection of Irish and French cheese served with matching condiments

Merchant petit fours

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.