

THE GREAT ROOM

À La Carte



Monday - Saturday.....from 6pm to 10pm

À La Carte menu available for dinner only

To begin

Selection of bread and Irish butter | 5.95

Starters

Native lobster raviolo, Marcona almond, samphire, shellfish bisque| 14.95

Dressed Kilkeel crab, pink grapefruit, avocado, imperial caviar, rye | 15.50

Confit duck terrine, quince, sauternes, walnut, toasted sourdough | 14.50

Handmade Cavatelli pasta, braised rabbit, Pommery mustard, tarragon | 13.95

Seared Irish scallops, peanut satay, cauliflower, coriander, pak choi| 15.50

Twice baked squash souffle, buttered spinach, Comté cheese sauce | 13.95

Mains

Roast Halibut, forest mushroom, glazed salsify, chicken sauce | 30.50

John Dory, creamed leeks, Paimpol beans, vermouth sauce | 31.95

Thornhill duck breast, braised red cabbage, fondant potato, blackcurrant | 30.95

Salt aged lamb rack, sage gnocchi, squash, goats cheese, Taggiasca olive | 31.50

Local venison loin, crisp sausage, roast pear, Savora mustard, celeriac | 30.95

Irish beef fillet, Jerusalem artichoke, Lyonnaise potato, shallot, truffle jus | 38.50

(9.50 supplement)

Sides *All sides 5.95*

Cauliflower gratin | Baby potatoes and dill butter | Seasonal vegetables

Roast garlic mash | Honey glazed carrots