

# 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 | 6.50

### Starters

Local mackerel cured and torched, gooseberry, cucumber, buttermilk | 15.95

Handmade tagliatelle, seared langoustine, shellfish bisque, gremolata | 15.50

Dressed Kilkeel crab, Florence fennel, avocado, tomato coulis, rye melba | 16.50

Seared lamb fillet, tempura courgette flower, baba ganoush, hot honey | 14.95

Native lobster tart, heritage tomatoes, courgette, sweetcorn velouté | 16.50

Roast peach, creamy burrata, pineapple tomato, Gold River Farm leaves | 14.95

### Mains

John Dory fillet, julienne of summer vegetables, tender herb nage | 32.50

Poached turbot, shellfish mousse, violin courgette, olive beurre blanc | 33.95

Thornhill duck breast, cherry marmalade, baby beetroot, violet mustard | 32.95

Herb crusted lamb saddle, stuffed Provençal vegetables, tomato fondue | 33.50

Salt aged pork chop, creamy polenta, garden peas and beans, salsa verde | 32.50

Irish beef fillet, baby Caesar, crispy pommes Anna, bone marrow sauce | 41.50

### Sides *All sides 6.50*

Cauliflower gratin | Minted new potatoes | Summer truffle mash

Seasonal vegetables | Grilled broccoli and romesco sauce | Tomato salad