

THE GREAT ROOM

Plant Based Menu



Monday - Saturday from 6pm to 10pm

À La Carte menu available for dinner only

To begin

Selection of bread and Irish butter ^{VA} | 6.50

Starters

Vegetable tempura, baba ganoush, basil emulsion ^{VA} | 13.95

Roast peach, pineapple tomato, Marcona almonds, roquette salad ^{VA} | 11.95

Twice baked sundried tomato soufflé, basil and Parmesan sauce | 14.95

Mains

Spiced cauliflower steak, romesco sauce, almonds, pak choi ^{VA} | 24.95

Root vegetable Wellington, olive oil mash, Pommery mustard jus ^{VA} | 23.50

Handmade tagliatelle, basil pesto, creamy burrata, Taggiasca olives | 25.95

Sides *All sides 6.50*

Cauliflower gratin | Minted new potatoes ^{VA} | Summer truffle mash ^{VA}

Seasonal vegetables ^{VA} | Grilled broccoli and romesco sauce ^{VA} | Tomato salad ^{VA}

Desserts

Profiterole swans, vanilla ice cream, warm chocolate sauce | 12.50

Valrhona chocolate crunch, Amatika ganache, hazelnut praline ^{VA} | 12.50

McConnell's Whisky baba, vanilla crème, apricot and rosemary sorbet ^{VA} | 12.95

Selection of Irish and French cheese served with seasonal chutney and crackers | 15.95

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.