

THE GREAT ROOM

Lunch Menu



Lunch Menu

Available Monday - Friday

Two courses 36.50

Three courses 42.50

To begin

Selection of breads and Irish butter | 6.50

Starters

Local mackerel cured and torched, gooseberry, cucumber, buttermilk

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

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

Twice baked sundried tomato soufflé, basil and Parmesan sauce

Mains

Fish of the Day, julienne of summer vegetables, tender herb nage

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

Roast chicken supreme, creamy polenta, garden peas and beans, salsa verde

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

(9.50 supplement)

Sides *All sides 6.50*

Cauliflower gratin | Minted new potatoes | Summer truffle mash

Seasonal vegetables | Grilled broccoli and romesco sauce | Tomato salad

Desserts

Raspberry frangipane tart, rose water, raspberry ripple ice cream

Chocolate sponge, Jivara chilli crémeux, hazelnut, vanilla ice cream

Profiterole swans, vanilla ice cream, warm chocolate sauce

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

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.