

# THE GREAT ROOM

## Plant Based Lunch Menu



### Lunch Menu

Available Monday - Friday

Two courses 36.50

Three courses 42.50

## To begin

Selection of bread and Irish butter <sup>VA</sup> | 6.50

## Starters

Vegetable tempura, baba ganoush, basil emulsion <sup>VA</sup>

Roast peach, pineapple tomato, Marcona almonds, roquette salad <sup>VA</sup>

Twice baked sundried tomato soufflé, basil and Parmesan sauce

## Mains

Spiced cauliflower steak, romesco sauce, almonds, pak choi <sup>VA</sup>

Root vegetable Wellington, olive oil mash, Pommery mustard jus <sup>VA</sup>

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

## Sides *All sides 6.50*

Cauliflower gratin | Minted new potatoes <sup>VA</sup> | Summer truffle mash <sup>VA</sup>

Seasonal vegetables <sup>VA</sup> | Grilled broccoli and romesco sauce <sup>VA</sup> | Tomato salad <sup>VA</sup>

## Desserts

Profiterole swans, vanilla ice cream, warm chocolate sauce

Valrhona chocolate crunch, Amatika ganache, hazelnut praline <sup>VA</sup>

McConnell's Whisky baba, vanilla crème, apricot and rosemary sorbet <sup>VA</sup>

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

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.