

THE  
MORRISON  
ROOM

Table D'hôte

*Experience The Morrison Room by letting our chefs take you on a culinary journey as they present to you a table d'hôte menu inspired by Irish ingredients.*

**Ox tail**

*rustic terrine, veal jelly, pistachio, carrot*

**Connemara scallops**

*scallop tartare, tomato, kombu, celery, plankton, yuzu*

**Cauliflower**

*roasted cauliflower, "caviar", blinis, yeast*



**Feighcullen chicken**

*chicken breast "Albufera", onion, celeriac*

**Catch of the Day**

*Kalamata olive, broccoli, sansho, bouillabaisse*

**Aubergine**

*roasted aubergine, miso, shallots, mushrooms*



**Cheese**

*Ballylisk, estate honey, almond, nashi pear, brown bread*

**Selection of Irish cheeses**

*5 artisan cheeses, crackers, chutney, estate honey  
(€25 supplement)*



**Soufflé**

*Blackberry soufflé, buttermilk custard, blackberry sorbet*

**Tart Tatin**

*caramelized apple, vanilla, sable Breton, mascarpone*

**Chocolate**

*Valrhona milk chocolate, batak pepper, sudachi*



*4 courses €90*

*Wine pairing €60*

*A 10% service charge will be applied to your final bill.*