

THE
MORRISON
ROOM

Tasting Menu

Experience The Morrison Room by letting our chefs take you on a culinary journey as they present to you a tasting menu inspired by Irish ingredients.

Iona farm beetroot

Salt baked and pickled beetroot, St Tola goat curd, egg yolk, black garlic, pine nuts

*Albariño, Terras Gauda, 2021
Galicia - Spain*

Irish squid

*squid "tagliatelle", potato consommé,
celeriac, bergamote*

*Verdicchio, Garofoli, 'Podium' 2016
Italy*

Connemara scallops

*Irish scallops ceviche, crème fraîche,
pomelo, Espelette pepper, rhubarb*

*Grüner Veltliner, Peter Schweiger 'Kobelberg', 2018
Austria*

Feighcullen duck

dried aged duck breast, condiments

*Mondeuse, Jean Perrier, 2019
Savoie - France*

John stone beef

bavette aged in koji

*'Les hauts du Monteillet', Stephane Montez 2019
Northern Rhône - France*

Catch of the day

cooked over the coals, carrots, vadouvan

*Rully, Domaine de Montille
Burgundy - France*

Cheese

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

*Osborne, Late Bottled Vintage, 2013
Portugal*

Selection of Irish Cheeses

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

*Osborne, Late Bottled Vintage, 2013
Portugal*

Sweet potato

Yaki Imo pancake, brown butter ice cream

*Louis Bouillot, Brut, Cremant
Burgundy - France*

Chocolate

Valrhona chocolate, ancho, walnut

Irish Cream Cocktail

Nashi pear

pear, wasabi, kalamansi

Irish Cream Cocktail

Mignardises



*7 courses €130
Wine pairing €75*

Please note that our menus are highly seasonal and therefore subject to availability of ingredients

THE
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Vegetarian Tasting Menu

Experience The Morrison Room by letting our chefs take you on a culinary journey as they present to you a vegetarian tasting menu inspired by Irish ingredients.

Iona Farm Beetroot

salted baked and pickled beetroot, St Tola goat curd, egg yolk, black garlic, pine nuts

*Albariño, Terras Gauda, 2021
Galicia - Spain*

Cauliflower

roasted cauliflower, "caviar", blinis, yeast

*Château Sainte croix, 'Magnolia', 2018
Provence - France*

Celeriac

velouté, crème fraîche, smoked oil

*Bordeaux blanc, Clarendelle, 2019
Haut Brion - France*

Aubergine

roasted aubergine, miso, shallots, mushrooms

*Sancerre rouge, Domaine Sauterau, 2019
Loire Valley - France*

Cheese

*Balilisk, estate honey, almond, pear,
brown bread*

*Osborne, Late Bottled Vintage, 2013
Portugal*

Selection of Irish cheeses

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

*Osborne, Late Bottled Vintage, 2013
Portugal*

Sweet potato

Yaki Imo pancake, brown butter ice cream

*Louis Bouillot Brut, Cremant
Burgundy - France*

Chocolate

Valrhona chocolate, ancho, walnut

Irish cream cocktail

Nashi pear

pear, wasabi, kalamansi

*Trimbach Gewurztraminer, 2017
Alsace-France*

Mignardises



*7 courses €100
Wine pairing €75*

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