

THE
MORRISON
ROOM

Snacks

Wild halibut
Salsify, fermented pea, pear

Irish crayfish
Razor clam, butternut squash, pickled seaweed

Dry aged wild venison
Fig, parsnip, plum, pear brandy

Baked cheese
Milleens, Coolea, artichoke, salted lemon
Black winter truffle supplement €30

Greengage plum sorbet
Plum Poitín, buttermilk

Fermented cep tart
Mascarpone, coffee, olive oil

Sweets



Dinner Menu €165
Wine Pairing €95

*Please note that our menus are highly seasonal and therefore subject to availability of ingredients.
Kindly let our staff know if you have any food allergies or dietary requirements.
A 12.5% service charge will be applied to your final bill*



THE
MORRISON
ROOM

Snacks

Aubergine

Salsify, fermented pea, pear

Beetroot

Unripe strawberry, beetroot, turnip, walnuts

Parmesan Raviolo

Girolles, trompette and Madeira consommé

Baked cheese

Milleens, Coolea, artichoke, salted lemon

Black winter truffle supplement €30

Greengage plum sorbet

Plum Poitin, buttermilk

Fermented cep tart

Mascarpone, coffee, olive oil

Sweets



Vegetarian Dinner Menu €165

Wine Pairing €95

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