THE MORRISON ROOM

Snacks

Wild halibut
Salsify, fermented pea, pear

Irish lobster
Razor clam, butternut squash, pickled seaweed

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

Baked cheese
Milleens, Coolea, artichoke, salted lemon

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

Butternut squash
Salsify, fermented pea, pear

Beetroot
Unripe strawberry, beetroot, turnip, walnuts

Parmesan Raviolo
Girolles, trompette and Madeira consommè

Baked cheese
Milleens, Coolea, artichoke, salted lemon

Greengage plum sorbet
Plum Poitín, buttermilk

Fermented cep tart
Mascarpone, coffee, olive oil

Sweets

Vegetarian Dinner Menu €165
Wine Pairing €95

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THE MORRISON ROOM

Snacks

Wild halibut
Salsify, fermented pea, pear

Irish lobster
Razor clam, butternut squash, pickled seaweed

Dry aged fillet of beef
Celeriac, Horseradish, Dill

Baked cheese
Milleens, Coolea, artichoke, salted lemon

Greengage plum sorbet
Plum Poitín, buttermilk

Fermented cep tart
Mascarpone, coffee, olive oil

Sweets

Dinner Menu €165
Wine Pairing €95

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