

THE
MORRISON
ROOM

Snacks

Gambera Rosso

Unripe strawberry, beetroot, turnip, walnuts

Turbot

Courgette, fermented pea, greengage plum

Duck

Peach, liver parfait, Sauternes

Milk

Raspberry, yuzu

White balsamic tart

Strawberry, estate honey, sour cream

Petits Fours



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
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ROOM

Snacks

Beetroot
Turnip, walnut

Celeriac
Courgette, greengage plum

Parmesan Raviolo
Girolles, tomato consommé

Milk
Raspberry, yuzu

White balsamic tart
Strawberry, estate honey, sour cream

Petits Fours



Vegetarian Dinner Menu €165
Wine Pairing €95

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THE
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Snacks

Gambera Rosso

Unripe strawberry, beetroot, turnip, walnuts

Turbot

Courgette, fermented pea, greengage plum

Dry aged fillet of beef

Celeriac, Horseradish, Dill

Milk

Raspberry, yuzu

White balsamic tart

Strawberry, estate honey, sour cream

Petits Fours



Dinner Menu €165

Wine Pairing €95

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