THE MORRISON ROOM

Snacks

Wild Halibut
Salsify, fermented pea, pear

Dry aged fillet of beef
Celeriac, Horseradish, Dill

Baked cheese
Milleens, Coolea, artichoke, salted lemon

Greengage plum sorbet
Plum Poitín

Fermented cep tart
Mascarpone, coffee, olive oil

Sweets

Lunch Menu €110
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

Parmesan Raviolo
Girolles, trompette and Madeira consommè

Baked cheese
Milleens, Coolea, artichoke, salted lemon

Greengage plum sorbet
Plum Poitín

Fermented cep tart
Mascarpone, coffee, olive oil

Petits Fours

Vegetarian Lunch Menu €110
Wine Pairing €95

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THE MORRISON ROOM

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

Petits Fours

Lunch Menu €110
Wine Pairing €95

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