

THE
MORRISON
ROOM

Sunday Lunch Menu

Pate en croute

rustic terrine, pistachio, mustard

Organic salmon

Irish cured salmon, radish, wasabi



John stone beef

dry aged sirloin, beetroot, onion, mushroom

Black sole

*sole "meuniere", capers, samphire
(supplements 10 euros)*

Root vegetables

vegetable pave, celeriac, satay

All Sides 7€

*Seaweed and parmesan risotto
Roasted baby potato
Steam broccoli*



Selection of Irish cheeses

*fig chutney, homemade crackers, fruit
3 artisan cheeses (€15 supplement)
5 artisan cheeses (€25 supplement)*



Soufflé

blackberry soufflé, buttermilk custard, blackberry sorbet

OR

Apple

Caramelized apple, baked cheesecake

2 courses €50 / 3 courses €60

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements, simply ask a member of our team to view our allergen matrix available for your information.

A 10% discretionary service charge will be applied to your final bill.