

THE  
MORRISON  
ROOM

Sunday Lunch

**Terrine**

*Chicken liver terrine, pear, sherry, laminated brioche*

**Chowder**

*Seared scallops, poached lobster, potato, parsnip*



**Feighcullen Farm duck**

*Duck ballotine, roasted carrots, jus*

**Catch of the day**

*Roasted aubergine, confit tomatoes, beurre blanc*

**Tortellini**

*Wild mushroom, leek and burgundy truffle*



**Lemon**

*Lemon custard tart, meringue ice-cream*

**Sticky toffee pudding**

*Treacle sponge, salted caramel ice-cream*



**Selection of Irish cheeses**

*Fig chutney, homemade crackers, fruit  
(3 cheeses €15 supplement | 5 cheeses €25 supplement)*

**Mignardises**

**2 courses €50 | 3 courses €60**

**Sides €7**

*Seaweed and Parmesan risotto | Roasted baby potatoes | Steamed broccolini*

*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.*