

THE
MORRISON
ROOM

Sunday Lunch Menu

Terrine

Chicken liver terrine, pear, sherry, laminated brioche

Chowder

Halibut, poached lobster, potato & parsnip



Feigcullen Duck

Duck ballotine, roasted carrots & jus

Catch of the day

Roasted aubergine, confit tomatoes, beurre blanc

Tortellini

Wild mushroom, leek & burgundy truffle

All Sides 7€

Seaweed and parmesan risotto

Roasted baby potatoes

Steamed broccolini



Selection of Irish cheeses

Fig chutney, homemade crackers, fruit

3 artisan cheeses (€15 supplement)

5 artisan cheeses (€25 supplement)



Chocolate cloud

Truffle chocolate cake, berries & velvet cloud sheep's yogurt sorbet

OR

Sticky toffee pudding

Treacle sponge, salted caramel ice cream

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.