

THE DINING ROOM

Plant Based Menu

STARTERS

Butternut Squash & Red Pepper Soup €9
spiced hazelnuts

Trio of Beetroot €14
roasted purple beets, salt-baked golden beets, pickled candied beets, candied walnuts, house made garlic, lemon & herb vegan cheese, house made blackberry dressing

MAINS

Harissa-spiced Carrot & Lentils €22
braised fennel, charred red onions, soya yoghurt

Lemon & Artichoke Risotto €22
kale, roast artichoke, crispy artichoke

SIDES €6

- roasted garlic mash • roasted butternut squash & red onion, sage oil • tenderstem broccoli, toasted almonds, lemon dressing • French fries • garden salad, olive oil dressing €3.5

DESSERTS

Orange Cake €9
Whiskey smoked cream, blood orange sorbet & honeycomb

Black Forest Chocolate Cake €9
stewed cherries, vegan chocolate & cherry ice cream

Allergen menu available – please ask your server.