

# THE DINING ROOM

## Plant Based Menu

### STARTERS

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#### Butternut Squash & Coconut Soup €10

Toasted Pumpkin seeds and roasted squash

#### Golden Beetroot and Marinated Tofu Salad €12

Ginger spiced purée, caraway linseed crisp, dressed bitter leaves

### MAINS

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#### Roasted Cauliflower €24

Warm fregola salad with apple, raisin, caper, and watercress, black garlic purée

#### Roast Hen of the Woods and Barley Stir About €24

Marinated Hen of the Wood's mushrooms with slow cooked barley, black garlic purée and wild garlic dressing

### SIDES

- Steamed New Season Potatoes, olive oil and chives €5 • Grilled Tenderstem Broccoli, tahini and smoked almond €6 • Gold River Farm Leaves, cabernet sauvignon dressing €4 •

### DESSERTS

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#### Coconut and Rhubarb Panna Cotta €10

Poached rhubarb, blood orange and honeycomb

#### Sorbet and Granita €10

Lemon and basil sorbet, raspberry granita

*Allergen menu available – please ask your server.*