

THE DINING ROOM

Plant Based Menu

STARTERS

Butternut Squash & Coconut Soup €9
Toasted Pumpkin seeds and roasted squash

Golden Beetroot and Marinated Tofu Salad €14
Ginger spiced puree, caraway linseed crisp, dressed bitter leaves

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 • garden salad, olive oil dressing €3.5

DESSERTS

Coconut and Rhubarb Panna Cotta €9
Poached rhubarb, blood orange and honeycomb

Sorbet and Granita €9
Lemon and basil sorbet, raspberry granita

Allergen menu available – please ask your server.