

Plant Based Menu

TO START

Summer Gazpacho of Red Pepper & Cantaloupe Melon Soup €10.50
Confit tomato, nocellara, cucumber and basil

Salt Baked Beetroot Salad €13.50
Salt baked organic beetroot, plant based yoghurt, blackberry & hazelnut, hibiscus dressing

FOR MAINS

Romesco Cauliflower €25
Roasted cauliflower, romesco sauce, fregola, almond & raisin

Hen of the Woods and Barley Stir About €25
Marinated Hen of the Wood's mushrooms with slow cooked barley, black garlic purée and wild garlic dressing

SIDES

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

DESSERTS

Coconut and Rhubarb Panna Cotta €10.50
Poached rhubarb, blood orange and honeycomb

Sorbet and Granita €10.50
Lemon and basil sorbet and raspberry granita

Prices exclude tea/coffee and service charge of 12.5% for groups of 5 or more. Allergen menu available - please ask your server