

Plant Based Menu

TO START

Potato Veloute €10.50
Creme fraiche, chive

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 Mushroom €25
Grilled Maitake, Orzo, Celeriac, burnt apple

SIDES

- Steamed New Season Potatoes, 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
Rum caramelised pineapple, cocoa nibs

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