

## Plant Based Menu

### TO START

Celeriac & Pear Soup €10.50  
black walnut & hazelnut dressing

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

### FOR MAINS

Pumpkin, Puy lentils, Gremolata €25  
Roast pumpkin, pumpkin romesco, Puy lentils, pumpkin seed  
gremolata

Hen of the Woods Mushroom €25  
Grilled maitake, orzo, celeriac, burnt apple

### SIDES

- Crushed baby potatoes and herbs €5
- Grilled tenderstem broccoli & smoked almonds €6
- Mixed Leaves with cabernet sauvignon dressing €4

### DESSERTS

Coconut Panna Cotta €10.50  
Rum caramelised pineapple, cocoa nibs

Sorbet and Granita €10.50  
Blood orange sorbet, raspberry granita,  
blood orange

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