

## Plant Based Menu

### TO START

**Wild Garlic & Potato Velouté €10.50**  
pickled stems

**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

- Roasted baby potatoes and herbs €5
  - Roast Carrots, dukkah €6
- Lettuce Head with cabernet sauvignon dressing €4

### DESSERTS

**Coconut Panna Cotta €10.50**  
Poached forced rhubarb, cocoa nibs

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