

## Plant Based Menu

### TO START

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

**Charred Green & White Asparagus €17**  
hazelnuts

### FOR MAINS

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

**Hen of the Woods Mushroom €25**  
Grilled Maitake, Polenta, Wild Garlic Pesto, Cashew, Black  
garlic

### SIDES

- Roasted baby potatoes and herbs €5
- Chargrilled tenderstem broccoli €6
- Lettuce Head with cabernet sauvignon dressing €4

### DESSERTS

**Coconut Panna Cotta €10.50**  
Caramelised Pineapple, Passion fruit, cocoa nibs

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