

Plant Based Menu

TO START

Roasted Red Pepper Soup €10.50

Pepper escabeche

Tomatoes, Oat creme fraiche, caper €16

San marzano, green zebra, yellow ananas, Coeur de Boeuf,
black ancien, breadcrumbs

FOR MAINS

Cauliflower, Giant Couscous, Almond €26

Roast cauliflower, olive and guindilla dressing, almond cream(V)

Charred Broccoli €25

Puy Lentils, Broccoli Puree, Pumpkin Seeds Gremolata

SIDES

- Roasted baby potatoes and herbs €5
- Cucumber salad, cashew, chili €5

DESSERTS

Coconut Panna Cotta €10.50

Caramelised Pineapple, Passion fruit, cocoa nibs

Sorbet and Granita €10.50

Lemon and basil sorbet, raspberry granita, summer berries