

VEGETARIAN / VEGAN MENU

STARTERS

PEA & WILD GARLIC SOUP, MOREL MUSHROOM,
WHITE ASPARAGUS ^V £11

CRISPY POTATO HASH, MOJO ROJO, RED ONION,
BROAD BEAN ^V £12

MAIN COURSE

SPICED CARROT & COURGETTE FALAFEL, BBQ,
HISPI CABBAGE, JALAPENO, BROUGHTER GOLD^V £32

LOIRE VALLEY ASPARAGUS, RISOTTO, CONFIT
CARROT, WILD GARLIC^V £32

SIDE ORDERS

CRISPY POTATO GRATIN, CONFIT GARLIC,
COOLATIN CHEDDAR ^V £6

BBQ HISPI CABBAGE, SRIRACHA, LEMON,
CRISPY ONION^V £6

SPRING ONION & CHIVE **MASHED POTATOES** £7

SMOKED GUBBEEN **CAULIFLOWER CHEESE**

DESSERTS

BANANA SOUFFLÉ, DULCE DE LECHE, PECAN,
SALTED POPCORN ICE-CREAM £11

MUSCAVADO TART, BLOOD ORANGE,
CRÉME FRAICHE ICE CREAM £11

HAZELNUT ENTREMENT, MILK CHOCOLATE,
SET CUSTARD, SEA BUCKTHORN £11

"IRISH COFFEE", CHOCOLATE GANACHE, VANILLA
CREAM, MCCONNELL'S WHISKEY, COFFEE ICE CREAM £11

SET RHUBARB & CUSTARD, ALMOND SPONGE,
POACHED RHUBARB, RHUBARB & GINGER SORBET £11

CHEESE

CASHEL BLUE CHEESE, DATE PUREE, FORAGED HERB
SALAD, TOASTED SOURDOUGH £11

TEA / COFFEE

CAFETIERE OF FRESHLY BREWED **COFFEE** £4

POT OF IRISH BREAKFAST **TEA** £4

HERBAL TEA -
CHAMOMILE, GREEN TEA, PEPPERMINT, EARL GREY £4

^V CAN BE ADAPTED FOR VEGAN

IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY
REQUIREMENTS, PLEASE LET US KNOW WHEN ORDERING