

VEGETARIAN / VEGAN MENU

STARTERS

FORAGED WILD MUSHROOM TART, COOLATIN CHEDDAR, SORREL LEAF SALAD, WILD GARLIC CAPER £12

SALT BAKED CELERIAC SOUP, RED ONION JAM, CASHEL BLUE, PEAR^V £12

MAIN COURSE

CRISPY POTATO HASH, WHISKEY ONION, BÉARNAISE, WILD GARLIC CAPER^V £32

ROCKFIELD RESERVE CHEESE AGNOLOTTI, SUGAR SNAP, CARAMELISED CAULIFLOWER, GIROLLE, CAPER £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** £6

BROCCOLI, GREMOLATA, TOASTED ALMOND ^V £6

DESSERT

“PUMPKIN SPICE” SOUFFLÉ, PEDRO XIMINEZ, CREAM CHEESE ICE-CREAM, WALNUT £11

CARMELISED PUFF PASTRY, CHOCOLATE CREMEUX, PASSIONFRUIT SORBET £11

BRAMLEY “APPLE CRUMBLE” ENTREMET, HIBISCUS, BLACKBERRY, VANILLA CREAM £11

BASQUE CHEESECAKE, IRISH RASPBERRY SORBET, POACHED PEAR, GINGERBREAD £11

CHEESE

IRISH CHEESE PLATE £15

- KNOCKANORE CHEDDAR, CHILLI JAM
- CASHEL BLUE, GRANNY SMITH APPLE
- COOLEENEY FARM CAMEMBERT, TRUFFLE HONEY

SERVED WITH OLIVE OIL CRACKERS & HERB SALAD

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