

## Vegetarian Menu

### **Courgette**

Veloute of Courgette - Marinated Irish Brie - Smoked Garlic Oil

### **Beetroot**

Thyme Roasted Beetroot - Smoked Irish Brie - Blood Orange Dressing

### **Noodle**

Thai Noodle Salad, Pak Choi - Sugar Snap Peas Fresh Coriander - Pickled Ginger

### **Pea**

Spring Pea Risotto - Minted Garlic oil - Parmesan Biscuit

## Main Courses

### **Mushroom**

Fresh Herb Papardelle - Wild Mushroom - Spinach - Sun Blushed Tomatoes

### **Truffle**

Potato & Celeriac Rosti - Soft Poached Egg - Truffle Hollandaise

### **Onion**

Baked Cannelloni - Red Onion - Spinach  
Goats Cheese - White Onion Cream - Heather Honey & Fig Chutney

**£32.95 Two Courses £39.50 Three Courses**

For your convenience, a 10% gratuity has been added to your final food bill.  
Gratuities can be adjusted based on your experience.



Two AA Rosettes Awarded November 2008



As a member of Good Food Ireland we are committed to prioritising the core indigenous ingredients of Irish cuisine and promoting local and artisan food producers.