



VEGETARIAN TASTING MENU



Pimento Risotto

Parmesan, rocket, white balsamic (7,12)

St. Tola Goats Cheese, Asparagus

Garden herb, cauliflower & apple dressing (1,3,7,10,12)

Baked Potato Broth

Smoked gubbeen ravioli (1,3,7,12)

Beetroot Carpaccio

Heirloom beets, pickle, puree, cashew, Asian dressing (6,8,12)

Gnocchi

Cauliflower, almond, French beans, pea velouté (1,3,7,8,9,12)

Grilled Cauliflower Steak, Pickled Walnut

Cabbage, charred broccoli, celeriac (9,12)

Raspberry Pickle Sorbet

Compressed beets, sorrel (12)

Orange Baba

Coconut, pineapple, grand mariner (1,3,7,8,12)

Durrus Og, Crozier Blue

Estate chutney, grapes, celery, crackers (1,3,7,9,12) €22

Petits Fours

Tea/Coffee

Vegetarian Tasting menu €145

Sommelier's Selection add €95

Prestige Selection add €180

All glasses are poured as a tasting serving of 75ml