

Starters

Summer Truffle and Mushroom Risotto €14.50

3 Year Old Parmesan & watercress
(Vegetarian) 6

Velouté of Roasted Tomato & Red Peppers €8.00

Salsa Verde & Sourdough Croutons (Vegan) 9,7

Fresh Pea and Broad Bean Gnocchetti €14.50

Fried Gnocchetti, Spring Greens, Lemon Crème Fraiche & Walnuts
(Vegetarian) 5,6,7

Main Course

Courgette & Buffalo Mozzarella Ravioli €21.50

Slow cooked Tomato Sauce, Charred Courgettes & Tomato Relish
(Vegetarian) 4,6,7,9

Toasted Cauliflower €21.50

Dusted with Peanuts with Satay Chilli Dressing, Chick Pea Beignets
& Crispy Capers (Vegan) 1,5,7,8

Chargrilled New Season French Asparagus €21.50

Herbed Quinoa, Marinated Vegetables & Rocket (Vegan) 9

Desserts

Chargrilled Pineapple €9.50

with Lime & Maldon Sea Salt, Black Rum Caramel & Coconut Sorbet
(Vegan)

Fresh Seasonal Fruit Plate €9.50

with Raspberry Sorbet & Summer Basil (Vegan)

Allergens: 1 Peanuts 2 Fish 3 Shellfish 4 Eggs 5 Tree Nuts 6 Milk 7 Gluten 8
Sesame 9 Celery 10 Mustard 11 Sulphur 12 Lupin 13 Soya Bean/Soya

** If you have any food allergies, please inform a member of the staff or management* Although extra care has been taken in the preparation and production of our dishes, we cannot guarantee 100% that our dishes do not contain the above ingredients/allergens**