

## **SAMPLE MENU**

**Tasting Menu €50 per person, optional wine pairing €45, a wine to accompany every course**

## **VEGETARIAN TASTING MENU**

### **SAVOURY SNACKS**

#### **SOUP**

**Mushroom consommé, celeriac, cress, pickled girolle**

#### **BEETROOT & GOATS CHEESE**

**Baby beets, pickled, raspberry vinegar puree, goats curd, preserved lemon, candied hazelnuts**

#### **CARROT & PUMPKIN**

**Pine oil, forest granola**

#### **CURRIED CAULIFLOWER**

**Flaked almonds, raisin**

#### **CHESNUT & TRUFFLE AGNOLOTTI**

**Celeriac cream, hazelnut oil, shaved parmesan**

#### **CARMELISED PINEAPPLE**

**Canelé, rum custard, coconut sorbet**

### **SWEET SNACKS**

***Additional tasting cheese plate €7***

**TO BE ENJOYED BY THE ENTIRE TABLE, LAST ORDERS 9:15PM, 8:45PM ON SUNDAYS**

**Pre-booking for the tasting menu is advised and appreciated**

WE USE PRODUCTS FROM ALL 14 LISTED ALERGINES ON THE IRISH HEALTH BOARDS REGISTER