

# Plant Based Menu

## Starters

Salt Baked Celeriac, Hazelnut, Pear, Truffle & Maple 1,8,10,12

Onion Bhaji, Coriander, Pickled Fennel, Sesame, Soy & Curry 1,6,10,11,12

## Mains

Roast Spiced Cauliflower Steak, Romesco Sauce, Ras el Hanout Spiced Chickpeas 8,12

Wild Mushroom Spelt Risotto, Seasonal Greens, Golden Raisins 1,12

## Desserts

Iced Lemon Parfait, Raspberry Sorbet, Candied Walnuts 1,8

Chocolate Brownie, Chocolate Sauce, Honeycomb, Vegan Vanilla Ice Cream 1,6



RESTAURANTS  
ASSOCIATION  
OF IRELAND



Two AA Rosette Award for  
Culinary Excellence



YesChef  
The experts in plant-based food

Allergens: 1 Wheat 2 Crustaceans 3 Eggs 4 Fish 5 Peanuts 6 Soybeans 7 Milk 8 Nuts Namely 9 Celery 10 Mustard  
11 Sesame Seeds 12 Sulphur Dioxide 13 Lupin 14 Molluscs