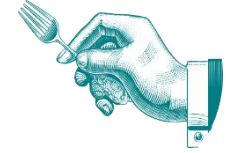


## VEGAN MENU



### To Start €11

**Bao-Buns**, Cauliflower á la Grecque, Apple, Satay Sauce

**Home Pickled Beetroot Salad**, Garden Leaf, Beetroot Jam & Purée

**Sliced Fennel**, Fennel Jam, Home Dried Tomato, Rocket Salad

**Roast Red Pepper and Onion Broth**, Home Dried Tomatoes, Onion Shells, Puffed Wild Rice

'There is no love sincerer than the love of food "

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*George Bernard Shaw*

### For Main €22

**Confit Potatoes**, Pesto, Pearl Onion, Spinach, Onion Shells, Pickled Baked Apple, Onions, Tender stem Broccoli

**Roast Cauliflower**, Bulgur wheat, Raisins, Raisin Puree, Charred Lettuce, Caper Jam

**Roast Parsnips**, Wild Mushroom, Spinach, Truffle Buckwheat, Truffle Puree, Olive Crumb

**All Main Courses Served with  
Seasonal Vegetables or Garden Salad**

Please notify your server of any food allergies or dietary requirements.

## VEGAN MENU



THANK YOU TO ALL OUR LOCAL SUPPLIERS AND PRODUCERS

SUPPLIERS: GUBBEEN CHEESE—SCHULL WEST CORK (CHARCUTERIE CHEESE); PAUL & ALBI SCHULTZ (NATURAL GROWING COMPANY BANTRY) - ORGANIC VEG; BUMBLE BEE FLOWER FARM DRIMOLEAGUE—EDIBLE FLOWERS; LEAVES AND BABY VEG – FROM OUR TUNNEL; HERITAGE POTATO & BROCCOLI - BALLYMAKENNY FARM; CENTRAL FISH MARKET—BANTRY (FISH); - GULFSTREM KENMARE CRAB & LOBSTER - TRAVARA SHELLFISH; CHICKEN - SHANNONVALE FOODS; OUR MEATS - LIFFEY MEATS; TIMOTHY MURPHY - KEALKILL MEATS; ROSSCARBERY RECIPES – ABP BANDON - ROSSCARBERY BREAKFAST SAUSAGES, BACON & PUDDINGS:

**Please notify your server of any food allergies or dietary requirements.**