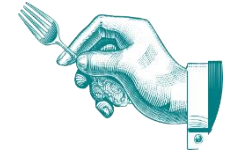


## VEGETARIAN MENU



### To Start €11

**Beet & Blue Cheese Salad**, Cashel Blue Cheese, Seed Granola, Beetroot Jam, Garden Leaf

**Bao-Buns**, Tzatziki, Pickled Cucumber, Gem Lettuce, Pickled Shallots

**Sliced Fennel**, Rocket Salad, Home-dried Tomatoes, Fennel Jam

**Roast Red Pepper Broth**, Home-dried Tomatoes, Onion Shells, Puffed Wild Rice

### For Main €22

**Gnocchi**, Pesto, Pearl Onion, Spinach, Onion Shells, Grana Padano, Pickled 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**

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

*-----  
George Bernard Shaw*

## VEGETARIAN 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: