

VEGAN MENU



To Start €11

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

Bao-Buns, Fennel, Cranberry Relish, Vegan Mayo, Granola

'There is no love sincerer than the love of food "
George Bernard Shaw

For Main €22

Confit Potatoes, Wild Mushrooms, Cabbage, Pearl Onion, Spinach Pesto, Onion Puree

Salt Baked Swede, Kale, Spinach, Truffle Buckwheat, Confit Lime, 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:

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