

VEGETARIAN MENU



To Start €11

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

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

For Main €22

Potato Gnocchi, Wild Mushrooms, Cabbage, Pearl Onion, Spinach
Celeriac Puree, Herb Cream

Salt Baked Swede, Kale, Spinach, Truffle Buckwheat, Swede Puree,
Olive Crumb, Herb Cream

“There is no love sincerer than the love of food ”

George Bernard Shaw

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

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-SHANNON VALE FOODS; OUR MEATS-LIFFEY MEATS; TIMOTHY MURPHY-KEALKILL MEATS; ROSSCARBERY RECIPES – ABP BANDON-ROSSCARBERY BREAKFAST SAUSAGES, BACON & PUDDINGS: