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VEGAN MENU

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TO START €15.00

Home Pickled Beetroot Salad
Garden Leaf, Beetroot Jam Puree

Pepper Broth
Kimchi, Home Dried Tomatoes, Sliced Fennel, Chargrilled Toast

Bao-Bun
Chutney, Gem lettuce, Pickles, Raisins

FOR MAIN €26.00

Spiced Roast Cauliflower
Aloo Gobi, Spinach, Raisins, Rocket & Tomato Salad, Puffed Wild Rice,
Confit Lemon

Salt Baked Swede
Wild Mushrooms, Barley, Truffle Puree

BBQ Celeriac
Roast Onion, Pesto, Charred Lettuce, Celeriac & Apple Puree, Lime Confit

All Main Courses Served with
Seasonal Vegetables or Garden Salad

Please notify your server of any allergies or dietary requirements

EXECUTIVE CHEF - EDDIE ATTWELL



OUR LOVELY LOCAL SUPPLIERS

Organic Veg & Plants; Paul & Albi Schultz (Natural Growing Company Bantry)
Edible Flowers; Bumble Bee Flower Farm Drimoleague
Leaves And Baby Veg; From Our Tunnel
Heritage Potato & Broccoli - Ballymakenny Farm
Eggs; Beara Eggs
Milk & Cream; Clona Dairy
Fish; Gulfstream, Kenmare
Crab & Lobster; Travara Shellfish
Chicken; Shannonvale Foods & Manor Farm
Our Meats; Liffey Meats, Coolcower Meats & ABP Bandon
Rosscarbery Recipes; Rosscarbery Breakfast Sausages, Bacon & Puddings
Free Range Pork; Caherbeg

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

- George Bernard Shaw