

VEGETARIAN TASTING MENU

5 Courses-€ 95

8 Courses-€ 125

Goat's Cheese with Tomato and Basil

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Wild Forest Mushroom Terrine with Baby Herbs  
and Verjus Dressing

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Truffle Risotto

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Nettle and Thyme Sorbet

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Open Vegetable Ravioli with Sautéed Leaves,
Red Wine and Port Sauce

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Slowly Cooked Celeriac, Root Vegetables, Truffle Sauce

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Cashel Blue Cheese with Muscat Grapes,
Walnuts and Mulled Wine

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Warm Chocolate Fondant served with Milk Sorbet,  
Bergamot Marshmallow and 100 year old Balsamic Vinegar

10% Service Charge will be added to parties of 6 or more