

**STARTERS**

**Vegan “Garryhinch” Organic Mushroom Ravioli**

*Morels – Wild Garlic – Tarragon Oil*

*Organic Pickled Shallot*

*(€26.00)*

**Vegan Organic Carrot Tartare**

*Vadouvan – Crispy Carrot – Bitter Leaves*

*(€26.00)*

**Vegan Organic Potato Risotto**

*Umbrian Truffle – Sourdough Crumbs*

*(€30.00)*

**Vegetarian Organic Green Asparagus**

*Cured Organic Egg – Estate Parsley*

*Organic Vegetable Treacle – Organic Buckwheat Crisps*

*Spring Beauties - Nasturtium*

*(€30.00)*



**MIDDLE COURSE**

**Vegan Organic Minestrone Soup**


*Orzo Pasta – Organic Vegetables – Organic Basil*

*(€18.50)*

**Vegan Connemara Seaweed Sorbet**

*Organic Cucumber – Organic Lemon & Dill*

*(€16.50)*



**MAIN COURSES**

**Vegan Organic White & Green Asparagus**

*Wild Leeks – Rhubarb – Maitake*

(€42.00)

**Vegan Organic Leek Ash – Potato & Tofu Gnocchi**

*Organic Jerusalem & Globe Artichoke – Potato Espuma*

*Lovage Oil*

(€42.00)

**Vegan Organic Celery Root & Winter Truffle Dumpling**

*Freekah Wheat – Garden Chard & Spinach – Truffle Sauce*

(€42.00)

**Vegan “Glasrai” Organic Beet**

*Pickled Cucumber – Samphire*

*Organic Peas & Broad Beans*

(€42.00)

**Supl. Charge Side Dishes € 7.50 Each**

**Glazed Organic Carrots – Organic Brassicaceae**

**Head Chef Barry Lynch**

**Executive Head Chef Liam Finnegan**

**Restaurant Manager Robert Bowe**

**A La Carte Menu; Please refer to prices featured in brackets**

**5 Course Table d’Hote € 110.00**

Prices are subject to 15% Service Charge

We kindly ask gentlemen to honour the elegance of the George V Dining Room by wearing a jacket for dinner. **“If you require information on the allergen content of our foods, please ask a member of staff and they will be happy to assist you”**