



## **TO START**

### ***Soup of The Day***

Organic Vegetables from the Garden

€13.50

### ***Vegan Feta Cheese Tartlet***

Red Onion, Celery & Hazelnut Pesto

€14.50

### ***Wild Mushrooms on Toast***

Garden Herbs & Pickled Vegetables

€14.50

### ***Veg Bobotie Spring Rolls***

Mrs Balls' Apricot & Peach Chutney

€12.50

## **MAINS**

### ***Truffle Risotto***

Cauliflower, Wild Mushroom, Parsley

€34

### ***Linguini***

Celery Pesto, Carrot, Baby Leek

€32.50

### ***Spiced Chickpea Stew***

Estate Chilli, Tomato, Onion, Coriander, Leek, Celery, Carrot

€30

### ***Chestnut Gnocchi***

Butternut Squash, Kale, Beetroot

€32

## **SIDES**

Mrs Tollman's Broccoli Slaw

Garden Greens

Honey Roasted Carrot

Roasted New Potatoes

Mash, Crispy Onions, Grated Dozio

Fries

€7 Each

Please note all ingredients may contain allergens, however, we always aim to accommodate all dietary requirements. Please inform your server if you have any queries about the menu.

Executive Head Chef: Liam Finnegan/ Head Chef: Amélie Le Guennec