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VEGETARIAN MENU

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TO START €15.00

Beet & Blue Cheese Salad

Cashel Blue Cheese, Seed Granola, Beetroot Jam, Garden Leaf

Bao-Buns

Chutney, Gem Lettuce, Yoghurt, Raisins

Pepper Broth

Kimchi, Home Dried Tomatoes, Sliced Fennel, Soda Bread

FOR MAIN €26.00

Gnocchi

Roast Onion, Pesto, Chargrilled Gem Lettuce, Celeriac & Apple Puree, BBQ Celeriac, Herb Cream

Roast Spiced Cauliflower

Aloo Gobi, Spinach, Raisins, Yoghurt, Rocket & Tomato Salad, Wild Puffed Rice

Salt Baked Swede

Wild Mushrooms, Barley, Kale, Truffle Puree, Puffed Barley, Herb Cream

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