



Please be reminded we have a 2-hour seating policy on reservations before 7.30pm

2-Course Vegetarian & Vegan Menu €42

Starters

Apple & Celeriac Remoulade

Beluga lentils vinaigrette

Marinated Bean Sprout Salad

chilli, red onion, mango & black pepper dressing (vegan)

Avocado Ponzu

compressed cucumber, nori seaweed
coriander apple & wasabi sorbet (vegan)

Mains

Spicy Roasted Butternut Squash

red onions, curried coconut, coriander (vegan)

Potato Gnocchi

Garden peas, morel cream sauce, pine kernels, crispy onions

Roasted Jerusalem Artichoke

truffle mousse, crispy onion, scallion, parmigiano

Menus change throughout each season to include the finest of ingredients so some dishes may occasionally vary. We use free range eggs. Please notify your waiter if you have any allergies, allergen listing available upon request. All allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking.

For the past 22 years 100% (after VAT) of the service charge and gratuities have always been distributed between the team additional to their salary

A discretionary 12% service charge applies for parties of 7 guests or more