

## Plant Based Menu

### TO START

**Roasted Red Pepper Soup €10.50**

Pepper escabeche

**Charred Green & White Asparagus €17**

hazelnuts

### FOR MAINS

**Hen of the Woods Mushroom €25**

Grilled Maitake, Polenta, Kale Pesto, Cashew, Black Garlic

**Charred Broccoli €25**

Puy Lentils, Broccoli Puree, Pumpkin Seeds Gremolata

### SIDES

- Roasted baby potatoes and herbs €5
- Cucumber salad, cashew, chili €5

### DESSERTS

**Coconut Panna Cotta €10.50**

Caramelised Pineapple, Passion fruit, cocoa nibs

**Sorbet and Granita €10.50**

Blood orange sorbet, raspberry granita, blood orange