



VEGETARIAN & VEGAN MENU

N Nuts / **E** Egg / **SD** Sulphur Dioxide and Sulphite / **Mu** Mustard / **D** Lactose / **Ce** Celery, Celeriac / **Cg** Cereals Containing Gluten / **P** Peanut / **L** Lupin
C Crustaceans / **SE** Sesame / **M** Mollusc / **F** Fish / **SB** Soybeans

✓ = Vegan Option

COCKTAILS

Golden Elixir

Hennessy – Honey Syrup – Lemon Juice
Ginger Beer
€20.00

Field of Dreams

Lillet Blanc – Blood Orange Gin
Grapefruit Juice – Elderflower Liquor
Soda Water
€19.00

Whiskey & Blossom

Jameson Black Barrel
Vanilla Syrup
Cherry Bitters
€21.00

The Last Dance

Vanilla Vodka – Chambord
Raspberry Syrup – Lime Juice
€18.00

Tea Treasure

Spiced Rum – Peach Schnaps – Estate Honey
Lemon Juice – Chamomile Tea
€16.00

Sunset Bloom

Ashford Gin – Lychee Liquor
Elderflower Syrup – Lime Juice
Orange Juice
€ 20.00

SNACKS

✓ Lucques Olives – Estate Herbs
Contains: SD

✓ Beet – Tahini – Olive Oil – Walnuts
Contains: N (Walnuts) / SE / SD
€5.00 each

STARTERS

✓ **Estate Garden Vegetable Soup**

Bread
€13.50
Contains : D / CG (Wheat)

St Tola Goat's Cheese Croquette

Beetroot – Estate Wild Garlic & Rocket Pesto
€13.50
Contains: D / CG (Wheat) / E / SD / N (Hazelnuts)

✓ **Estate Asparagus**

Mixed Leaves – Heritage Tomatoes
Wildwood Balsamic Dressing
€14.50
Contains: SD

✓ **Cucumber & Crunchy Fennel**

Hummus – Flat Bread
€14.50
Contains: CG (Wheat) / SD

MAINS

Estate Wild Garlic Pappardelle

Prawns – Mussels – Clams – Samphire
Chilli & Coriander Cream Sauce
€37.50
Contains: M / C / D / E / CG (Wheat)

Crispy Basil Polenta

Courgette – Aubergine – Pepper
Tomato – Labneh Dressing
€32.00
Contains: D

✓ **Pressed Garden Vegetable Terrine**

Potato – Beetroot – Courgette
Smoked Pepper Coulis
€28.00
Contains: SD

✓ **Truffle Arancini**

Heirloom Tomato – Spring Onion
Truffle Salsa
€28.50
Contains: SD

SIDES

Mixed Leaves – Garden Pickle – Wild Garlic Pesto Contains: SD / N (Hazelnuts)
Sautéed Broccoli, Chilli & Lemon Oil Contains:
Charred Hispi Cabbage – Sumac & Hazelnut Contains: N (Hazelnuts)

Triple Cooked Chips – Truffle Salsa Contains: SD
Grilled Courgette – Velvet Cloud Labneh – Olive Contains: D
Pink Fir Potato – Black Garlic Aioli Contains: Mu

€7.00 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