



*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*

### Snacks

Beet, tahini, olive oil, pine nuts €5 Contains N pine nut / SE  
Lucques olives, estate herbs €5 Contains SD

### Starters

Estate garden vegetable soup of the day Contains D / CG Wheat €13.50

St Tola goat's cheese croquette, beetroot, estate wild garlic & nettle pesto Contains D / CG Wheat / E / SD / N  
Hazelnut €13.50

Estate asparagus, mixed leaves, heritage tomatoes, wildwood balsamic dressing Contains SD €14.50

Cucumber, crunchy fennel, hummus, flatbread Contains CG Wheat / SD €13.50

### MAINS

Pressed garden veg terrine, potato, beet, courgette, smoked pepper coulis Contains SD €28.50

Estate wild garlic pappardelle, samphire, seasonal veg, chilli & coriander cream sauce Contains D / E / CG Wheat  
€32

Crispy basil polenta, courgette, aubergine, pepper, tomato, labneh dressing Contains D / SD €32

Truffle arancini, heirloom tomato, spring onion, truffle salsa Contains SD €28.50

### SIDES

Triple cooked chips, truffle salsa Contains SD €7

Pink fir potato, black garlic aioli Contains Mu €7

Sauteed broccoli, chilli & lemon oil €7

Charred hispi cabbage, sumac & hazelnut Contains N (hazelnut) €7

Grilled courgette, labneh, olive Contains D €7

Mixed leaves, garden pickle, wild garlic pesto Contains SD / N Hazelnut €7

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