

***“The thought of two thousand people crunching celery
at the same time horrified me”***

GEORGE BERNARD SHAW (1856-1950)

*Irish dramatist and critic explaining why he had turned down an invitation to a
vegetarian gala dinner*



Warm Salad of Courgettes & Feta Quinoa

Toasted Macadamia and Basil Pistou €15

St Tola Goats Cheese Mousse with Pecan Crumb

Salt-Baked Beetroot, Wild Garlic Pesto & Coleslaw €15

Wild Mushroom & Celeriac Risotto

with Parmesan, Truffle & Garden Peas €14

Beef Tomato & Onion Salad

Toonbridge Mozzarella & Scallion Salsa €14

Roast Field Mushroom on Brioche toast

with Rocket & Pine Nuts, Tarragon Remoulade €13

Rooster Potato Gnocchi

with Spinach, Nutmeg & Three Cheese Sauce €14



Soup of the Day €8

Sorbet of the Day €6

Green Organic Salad with Hazelnut Dressing €12



Vegetable Tempura with Coriander Raita

Spiced Vegetable Couscous €24

Poached Free-Range Eggs & Garden Pea Ragout

Conchiglie, Wexford Cheddar Cheese, Green Salad €23

Wild Mushroom & Broccoli Feuilleté

Scallions & Courgette, Tomato & Tarragon Nantaise €23

Avocado Tagliatelle with Red Pepper Sauce Vierge

Fennel, Sundried Tomato, Chilli, Olives, Garlic & Chives €25

Chickpea & Cannellini Stew

with Tomato & Rigatoni €24

Mediterranean Omelette

Filled with Milleen's Cheese & Baby Spinach, Organic Green Side Salad €23



Dessert Menu

Tea/Coffee

Petits Fours

Five Course Vegetarian Menu €60.00

All Prices Incur a 15% Service Charge Subject to VAT

**If you suffer from any food allergies please bring it to the attention
of your server**