

Menu - Summer 2022

Monday

Grilled squash, confit garlic fava bean puree, sherry vinegar peppers, toasted pine nuts **VE**

Sesame chive feta, grilled courgettes, cherry tomato, roast red onion & olive w/ parsley & lemon dressing **V**

Chargrilled chicken breast, crispy bacon, charred corn w/ mustard vinaigrette

Roast salmon, charred baby gem, ciabatta croute, shaved parmesan & soft-boiled egg w/ Caesar dressing

Sides

Harissa bulgur wheat w/ parsley & slow roast tomato **VE**

Romanesco, sweet potato, toasted cashews & orange dressing **VE**

Grilled courgette & sugar snaps w/ lemon oil **VE**

Salads

Penne pasta, mixed pea w/ mustard cream dressing **VE**

Broccoli, slow roast tomato, toasted almond, rocket w/ orange oil **VE**

Soup

Strawberry gazpacho **VE**

Treat

Strawberries & cream **V**

Tuesday

Gnocchi w/ slow roast tomato, basil & Plant-IT ragu **VE**

Grilled aubergine, caponata, burrata, toasted pine nuts

Slow cooked organic beef & red wine lasagne

Roast bream, broad beans, grilled courgette, lemon

Sides

Green vegetable orzo, rocket & lemon **VE**

Grilled pepper & courgettes **VE**

Grilled asparagus & roast broccoli w/ chimichurri dressing **VE**

Salads

Cherry tomato, sugar snaps, avocado, pea shoots, grain dressing **VE**

Roast red onion, butternut squash, baby spinach w/ cashew dukkah **VE**

Soup

Courgette & leek **VE**

Treat

Blackberry lemon shortbreads **V**

Wednesday

Vegan Dan Dan udon noodles **VE**

Smoked tofu, pickled shitake, cucumber, spring onion oil & crispy nori noodle **V**

Crispy chicken Katsu w/ pickles

Gochujang king prawn w/ broccoli & edamame

Sides

Sticky rice **VE**

Steamed aubergine w/ sesame dressing **VE**

Chilli, garlic, cabbage **VE**

Salads

Asparagus, tenderstem broccoli, samphire & sesame shiitake salad **VE**

Watermelon, feta, peanut & herb salad w/ hot & sour dressing **V**

Soup

Mixed veg Tom Kha **VE**

Treat




Chocolate & hazelnut opera cake **V**

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We get our fruit and veg from Keelings, a family-owned Irish company. They highly value provenance and supply fresh produce as locally as possible throughout the season.

Thursday

Sweet potato, spinach, chilli & vegan feta roll w/ chunky romesco **VE**

Irish pearled spelt, Ardsallagh goats cheese, Irish Heirloom tomatoes **V**   

Grilled chicken, salsa verde

Serrano roasted hake, warm buttered green vegetable & samphire salad

Sides

Sauteed potatoes & onions **VE**

Roast cauliflower, green tahini sauce, toasted pine nuts, pomegranate **VE**

Sauteed kale & leeks **VE**

Salads

Chargrilled pickled peaches w/ green beans, sugar snaps & almonds **VE**

Grilled courgette, roast artichoke, lemon, edamame & mizuna **VE**

Soup

Pistou **VE**

Treat

Gooseberry meringue cake **VE**



This dish supports the Sustainable Restaurant Association's 'One Planet Plate' campaign for a better food future.

Friday

Not Dogs - Vegan sausage, vegan chipotle mayo, tomato & avocado salsa, crispy nacho* **VE**

New York classic - Frankfurter, American mustard, gherkins, sauerkraut*

Chilli dogs - Frankfurter w/ beef chilli, jalapenos, sour cream, cheddar cheese*

*Served with brioche and vegan hot dog buns

Sides

Potato wedges **VE**

Grilled corn, tomato miso butter, parsley **V**

Grilled hispi, black garlic mayonnaise, crispy breadcrumbs **V**

Salads

Asparagus & broccoli mimosa **VE**

Cos lettuce, roast red onion & pepper, grilled pineapple w/ scotch bonnet & mango mayo **VE**

Soup

Soba noodle, ginger & green veg soup **VE**

Treat

Caramel & cocoa nib eclairs **V**

VE = Vegan **V** = Vegetarian