



vegetarian tasting menu
68

crispy cauliflower, burnt lemon ketchup, pickled jalapeno

“jambon”, dill pickle

smoked leek, creme fraiche, buckwheat cracker, furikake

glazed beets, pistachio, Cais na Tire sheep's cheese

focaccia, extra virgin olive oil

sunny side up egg, girolle mushrooms, padron dressing

roasted crown prince squash, Hegarty’s cheddar sauce, sunflower seed salsa

crab apple sorbet, fennel

ricotta ice cream, blackberries, saffron & thyme glazed brioche

wine pairing 45