Asador

SET MENU
VEGETARIAN
Must be
pre ordered

STARTERS

Raviolo, Spinach and Ricotta, Egg Yolk, Brown Butter, Almonds (1A, 3, 7, 8A)

Heritage Tomato Tartare, Whipped Ricotta, Toasted Focaccia (1A, 7, 10, 12)

Mushroom Parfait, Pickled Wild Mushrooms, Toasted Sourdough (1A, 1D, 7, 12)

MAINS

Roasted Celeriac, Walnut Salsa Verde, Lemon (4, 8H, 9, 10, 12)

Carrot and Beetroot Salad, Ricotta, Salsa Verde, Natural Dressing (4, 6, 7, 10, 12)

Risotto Verde, Aged Parmesan, Herb Oil (1A, 7, 12)

DESSERT

Lemon Tart, Blackberry Sorbet (4, 8H, 9, 10, 12)

Basque Burnt Cheesecake, Roasted Strawberries,Black Pepper (1A, 3, 7)

Dark Chocolate Marquise, Hazelnut Praline, Crème Fraîche (3, 7, 8B)

Cheese Board
Cashel Blue, Comté 24 Month, Manchego, Honeycomb, Membrillo, House Crackers
(7, 8H, 12) Supplement €5

ALLERGEN KEY

1 **Gluten** (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley, F-Oats)
2 **Crustaceans** (A-Crab, B-Lobster, C-Shrimp)
3 **Eggs**
4 **Fish**
5 **Peanuts**
6 **Soya**
7 **Milk**
8 **Nuts** (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut)
9 **Celery**
10 **Mustard**
11 **Sesame Seeds**
12 **Sulphur Dioxide and Sulphites**
13 **Lupin**
14 **Molluscs**

*Contains Unpasteurised Cheese
Please inform your server of any allergies or dietary requirements.

Sample Menu