

Steven Saunders
**Vegan Surprise
Tasting Menu**
7 Courses

This is an example menu of our vegan surprise tasting offering and changes each week by Master Chef Steven Saunders. Available as pre-order.

Homemade Olive Oil Bread

Tapenade & organic olive oil

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Roasted Coconut & Cauliflower Veloute

De-hydrated banana shallot

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Terrine of Spiced Crispy Tofu

Walnut bread, papaya piccalilli

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Asparagus Two Ways, Tempura & Souvide

Katsu dressing, smoked at the table

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Vegan Pasta

Wild mushrooms, truffle pieces, vegan cheese,

roasted red peppers

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Vegetable Haggis Steamed Inside a Baby Cabbage

Chickpeas, lentils & spices

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Caramelised Pineapple

Berries & vegan ice cream

Or

Vegan Cheese

Grapes & candied walnuts

€75 per person

€120 per person with wine pairing

10% Service charge applies.