

## Starters

### Grilled Pear & Salt Baked Beetroot

*Sour Cherry Dressing, Caramelized Walnuts*

### Arrancini with Kale & Roasted Red Peppers

*Raisins, Papaya Chutney Ballymaloe  
Relish*

### Tempura Battered Vegetables

"Eves" Piccalilli Sauce

Tomato Soup

Garlic Croutons

€12

## Main Courses

### Wild Mushroom & Truffle Risotto

*Roasted Hazelnuts, Tahini, Rocket Leaves*

### Potato Rosti

*Wild Mushrooms, Confit Cherry Tomatoes  
Kale, Red Onion Marmalade, Rocket Leaves*

### Chickpea Masala Curry with Savory Rice

*Roasted Butternut Squash  
Cashew Nuts, Spinach*

### Grilled Tofu with Blackberry Teriyaki Sauce

*Bramley Apple Barley, Kale, Green Beans*

€19

## Desserts

### Almond & Blueberry Panna Cotta

*Apricot Compote*

### Fresh Fruit Salad

*Raspberry Sorbet*

### Gairdín Chocolate Cake

*Banana Sorbet*

€8

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## Meet our Suppliers

*Vegetables & Fruit* O'Shea Family Fruit & Vegetables, Killarney  
*Leaves, Herbs & Flowers* Eve & Eamon Mckay, Eve's Leaves, Cahersiveen, South Kerry

*Strawberries* John O'Sullivan, Discgrove Farm, Farranfore, Co. Kerry  
*Apples* Michael & Sandra O'Dowd, Ring of Kerry Apple Farm, Ballycrispin,  
*Chutneys* Co. Kerry Marie Charland, Pickled in Dingle, Co. Kerry  
*Salad* Mary Walsh, Little Black Hill Farm, Killarney, Co. Kerry

Scan for  
our list of  
Allergens

