



An Organic & Wild Food Sample Vegan Tasting Menu

From the Forrest Floor

Wild Lichen, Wild Sweet Chestnut, Wild Penny Bun,
Wild Rowan, Wild Pine

Harvest from Macreddin Village woods & Macreddin Pantry

From the Farm & Woods

Beetroot, Hazelnut, Celeriac

Harvests from Denis Healy, Macreddin Village Woods

From the Woods

Wild Mushroom Broth

Harvests from Macreddin Village Woods

From the Farm & Woods

A Wild Leaf & Baby Leaf Salad

Harvests from Denis Healy, Dan Whelehan, Macreddin Village Woods

From the Farm

Burnt Leek, Fermented Garlic, Smoked Potato

Harvests from Denis Healy

From the Macreddin Pantry

A Sorbet of Wild Alexander Seeds, Wild Mayo Poitín

Harvests from Macreddin Pantry

From the Farm

Pearl Barley, Fermented Baby Turnip, Burnt Scallion

Harvests from Pat Doyle, Denis Healy

From the Hedgerows

An Autumnal Wild Berry Soda

Harvests from Macreddin Village woods

From the Farm, Wood & Hedgerow

A Dark Chocolate Tart

Harvests from, Macreddin Village Pantry, Denis Healy, Freda Wolfe

5 Course- €69pp

9 Course- €89pp



Our Vegan Tasting Menu requires a reservation of at least 24 hours.

Please make our Crew aware of any allergies you may have at every stage of ordering