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
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From the Farm & Woods
Beetroot, Hazelnut, Celeriac
Harvests from Denis Healy, Macreddin Village Woods
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From the Woods
Wild Mushroom Broth
Harvests from Macreddin Village Woods
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From the Farm & Woods
A Wild Leaf & Baby Leaf Salad
Harvests from Denis Healy, Dan Whelehan, Macreddin Village Woods
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From the Farm
Burnt Leek, Fermented Garlic, Smoked Potato
Harvests from Denis Healy
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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
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From the Hedgerows
An Autumnal Wild Berry Soda
Harvests from Macreddin Village woods
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From the Farm, Wood & Hedgerow
A Dark Chocolate Tart
Harvests from, Macreddin Village Pantry, Denis Healy, Freda Wolfe
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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.