

TILLER + GRAIN

SAMPLE DINING MENU €38pp

Focaccia

Homemade Bubbly Oregano
Focaccia;
(A: GL)

2 x Homemade Veg Dips

Aubergine Babaganoush
(A: SS)

Smoked Almond + Watergrass
(A: SS)

1 x Meat OR Fish

Roast Hake w/ Tarragon Yoghurt
+ Pickle Radish
(A: M, SD)

Sumo Miso Marinated Irish Sirloin Cap
w/ Salsa Verde
(A: GL)

2 x Signature Seasonal Salads

Za'atar Roast Aubergine w/ Lemon Yoghurt +
Harissa Dressing
(A: GL)

Mix of Steam Irish Red + Gold Beetroots
w/ Spiced Hummus, Pickled Radish +
Fennel (A: SS, SD)

2 x Signature Grain Salads

Faro w/ Kalamata Olives, Pickled Fennel,
Tarragon + Chervi (A: GL, SD)

Black + White Quinoa Salad w/ Feta Cheese, Green
Apple, Spinach, Mint, Pistachio + Cranberries
(A: M, N)

NB: All elements are subject to change.

We can also cater for specific dietary requirements catering@tillerandgrain.ie

Allergens: G - Gluten, M - Milk, CC - Crustaceans, MS - Molluscs, E - Eggs, F - Fish, CE - Celery,
S - Soy, SS - Sesame Seeds, MT - Mustard, SD - Sulphur Dioxide, L - Lupin, N - Nuts