

TILLER + GRAIN

SAMPLE DINING MENU €48pp

Focaccia

Homemade Bubbly Oregano
Focaccia;
(A: GL)

2 x Homemade Veg Dips

Spiced Pinto Bean Hummus
(A: SS)

Harissa Dressing

1 x Meat OR Fish

Roast Goatsbridge Sea Trout w/
Pickled Fennel + Watercress Dressing
(A: SD)

BBQ Irish Skirt Beef w/
Chermoula

2 x Signature Seasonal Salads

Raw + Roast Irish Courgette w/Ricotta,
Preserved Lemon + Mint
(A: SD, M)

2 x Signature Grain Salads

Black Rice w/ Spinach, Cranberries, Basil +
Mint Sherry Vinaigrette (A: GL, SD)

New Season Organic Roast Potatoes w/
Homemade Creme Fraiche, Pickled Mustard
Seeds, Raisins, Chervil (A: M, MU, SD)

Freekah w/ Roasted Butternut Squash,
Pickled Raisins w/Tarragon + Chervil
(A: GL, SD)

1 x Dessert

Lemon Yuzu Meringue Bars
(A: GL, E, M)

Tahine Brownie
(A: GL, E, M, SS)

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**