



THE DEERSTONE

Luxury Eco Hideaway

DINING IN THE SHED

BREAKFAST SAMPLE MENU

Seasonal overnight oats with homemade compote

Egg, avocado, & mushroom breakfast bowl

Sourdough toast

Selection of pastries

Tea & coffee

Selection of fresh pressed juice

LUNCH SAMPLE MENU

Mediterranean roasted aubergine & celeriac soup

Seasonal salad options

Spinach, red onion & goat's cheese focaccia

Root vegetable hummus & olive tapenade

DINNER SAMPLE MENU

Seasonal Chef's Table

Get in touch for more information, options & pricing.





THE DEERSTONE

Luxury Eco Hideaway

SAMPLE SPRING MENU

LUNCH MENU

Seasonal Soup

Served with sourdough, life-changing bread and PDQ with herby butter.

Seasonal Filo Galette

Asparagus, tenderstem broccoli, goat's cheese & caramelised onion.

Served with organic rainbow salad & herby pesto.

Dublin Bay Prawns

Grilled & drizzled in herby butter & zest

Tofu Poke Bowl

Cashew rice, smoked tofu, miso sweet potato, pickled ginger & vegan sriracha mayo.

Sweet Nibbles or Sorbet Treat

Get in touch for more information, options & pricing.





THE DEERSTONE

Luxury Eco Hideaway

SAMPLE SPRING MENU

DINNER MENU

Catch of the Day

Served with new potatoes, tenderstem broccoli & herby hollandaise. Finished with Achill Island smoked sea salt.

Tofu Poke Bowls

Cashew rice, smoked tofu, miso sweet potato, tenderstem, pickled ginger & vegan sriracha mayo.

Spice Rubbed Skirt Steak

Grilled with tenderstem & chimmichurri

Ramen Bowl

Soba noodles, smoked tofu, sautéed mushrooms, spring vegetables & edamame in a miso broth with nori & herbs.

Served with warm edamame & savoury bites.

Spiced apple tartlets with vegan ice cream, or sorbet, or mochi ball.

Get in touch for more information, options & pricing.





THE DEERSTONE

Luxury Eco Hideaway

SAMPLE AUTUMN/WINTER MENU

LUNCH MENU

Seasonal Soup

Winter veg with toasted pumpkin seeds, herbs & Greek yogurt.

Served with sourdough, life-changing bread and PDQ with herby butter. Vegan option available.

Seasonal Filo Galette

Broccoli, kale, goat's cheese & caramelised onion. Served with organic rainbow salad & herby pesto.

Grilled Irish Rack of Lamb

Served with honeyed parsnips & thyme.

Spiced Quinoa Bowl

With feta, homegrown herbs & citrus.

Served with platters of grilled seasonal veg, roasted garlic tahini dressing, and garden salad with avocado & toasted seeds.

Sweet Nibbles or Sorbet Treat





THE DEERSTONE

Luxury Eco Hideaway

SAMPLE AUTUMN/WINTER MENU

DINNER MENU

Cashew Coconut Bowl

Sticky smoky tofu, grilled peppers, ginger-roasted parsnips, carrots & kale.

Served with spiced rice cakes & smoked sea salt edamame.

Mexican Feast

Fresh guacamole, grilled corn salsa, tortilla chips.

Mini soft corn tacos, chilli no carne, red pepper rice, quesadillas & fajita veg.

Finished with coriander & lime.

Grilled Loin of Local Venison

Served with roasted new potatoes, asparagus in a stock reduction with plum, thyme & wine.

Vegan Curry

With cashew coconut rice, poppadoms, chutney, harissa & vegan mint-cucumber raita.

Flourless Chocolate Cake or Spiced Apple & Pear Strudel with vegan ice cream, or Pear Galette with berry & vanilla cream, or Mango Sorbet with toasted coconut & almond.

