

VEGETARIAN AND VEGAN DISH

Appetizers

Vegan Soup of the Day <i>G1,C</i>	€9
<i>With Sourdough</i>	
Wood Fired Aubergine <i>M,SD,D</i>	€12
<i>Feta Cream, Tomato Chutney, Pumpkin Seeds, Mixed Leaf, Balsamic Glaze</i>	
Roasted Maple Parsnip	<i>N5,SD,M</i>
€12	
<i>Pickled Pears, Toasted Hazelnuts, Citrus Dressing</i>	

Main Courses

Tarka Dahl <i>N4,SD</i>	€22
<i>Confit Curried Cauliflower, Pomegranate, Toasted Almonds, Chili Oil</i>	
Beyond Meat Burger <i>G1,SD,SS</i>	€22
<i>Brioche Bun, Ballymaloe Relish, Beef Tomato, Lettuce and Chips</i>	
Celeriac Ribeye <i>M,SD</i>	€22
<i>Wild Mushroom Spinach Ragu, King Oyster Mushroom, Micro-Greens, Caper Raisin Dressing</i>	

Desserts

Chocolate and Coconut Mousse <i>N4, S</i>	€11
<i>Vanilla Ice Cream and Raspberry Gel</i>	
Chocolate and Hazelnut Fondant <i>G1, N5</i>	€11
<i>Mango Sorbet</i>	
Selection of Home-made Sorbets	€11

ALLERGENS

<i>(N1) Walnut</i>	<i>(N2) Cashew</i>	<i>(N3) Peanut</i>	<i>(N4) Almond</i>	<i>(D) Dairy</i>	<i>(SF) Shellfish</i>	<i>(C) Celery</i>
<i>(G1) Wheat</i>	<i>(G2) Oat</i>	<i>(G3) Rye</i>	<i>(S) Soya</i>	<i>(E) Egg</i>	<i>(SS) Sesame Seeds</i>	<i>(L) Lupin</i>
<i>(F) Fish</i>	<i>(MO) Molluscs</i>		<i>(SD) Sulphur Dioxide</i>	<i>(M) Mustard</i>		<i>(N5) Hazelnut</i>

(N1) Walnut (N2) Cashew (N3) Peanut (N4) Almond (D) Dairy (SF) Shellfish (C) Celery
(G1) Wheat (G2) Oat (G3) Rye (S) Soya (E) Egg (SS) Sesame Seeds (L) Lupin
(F) Fish (MO) Molluscs (SD) Sulphur Dioxide (M) Mustard (N5) Hazelnut