



VEGETARIAN AND VEGAN DISH

Appetizers

Vegan Soup of the Day <i>G1, C</i> <i>With Sourdough</i>	€10
Wood Fired Aubergine <i>M, SD, D</i> <i>Vegan Mayo, Tomato Chutney, Pumpkin Seeds, Mixed Leaf, Balsamic Glaze</i>	€13
Beetroot and Butter Bean Hummus <i>D, SD</i> <i>Pickled Vegetables salad, Feta Cheese, Toasted Seeds</i>	€13

Main Courses

Tarka Dahl <i>N4,SD</i> <i>Confit Curried Cauliflower, Pomegranate, Toasted Almonds, Chili Oil</i>	€23
Beyond Meat Burger <i>G1,SD,SS</i> <i>Brioche Bun, Ballymaloe Relish, Beef Tomato, Lettuce and Chips</i>	€23
Tempura of Vegetables <i>G1, N3, SS, SD</i> <i>Sweet Chilli Mayonnaise, Roast Peanuts Dukkah</i>	€23

Desserts

Banana Cake <i>Vanilla Ice Cream, Brulée Banana</i>	€13
Exotic Cheesecake <i>Fresh Berries, Berries Coulis</i>	€13
Selection of Home-made Sorbets <i>Mango, Raspberry, Strawberry</i>	€10

ALLERGENS



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