



VEGAN & VEGETARIAN MENU

Starters

Cauliflower Fritters
Hummus Harissa Mayonnaise 6, 9, 12
€12

Tomato & Roasted Red Pepper Soup
Herb Oil 12
€8

Jerusalem Artichoke & Cratloe Hill Sheeps Cheese Tartlet
Pickled Artichoke, Wild Mushroom Duxelles, Black Garlic Gel, Hazelnuts & Mizuna Salad 5,6,7,11,
Hazelnuts
€16

Main Courses

Pappardelle Pasta with Kilcummin Sprouting Broccoli
Courgette & Basil, Coolea Cheese, Pimento & Pine nut Dressing 5, 6, 7, 11, *Pine nuts*
€24

Soba Noodles
Carrot, Sugar Snaps, Pak Choi, Soya & Coriander 6, 8, 9, 10, 12
€22

Vegetarian Burger
Vegan Cheese, Bun, Side Salad & French Fries 5, 6, 8, 12, *Pea Protein*
€22

Desserts

Selection of Homemade Sorbets
Red Seasonal Berries, Mint
€8

Almond & Milk Chocolate Crèmeux
Cherry Compote, Raspberry Sorbet 5,6, *Almond*
€9

Allergens

1. Crustaceans
2. Mollusks
3. Fish
4. Peanuts
5. Nuts

6. Gluten
7. Dairy
8. Soya
9. Dried Fruits/SO2
10. Sesame Seeds

11. Eggs
12. Celery
13. Mustard
14. Lupins