

Plant Based Menu

STARTERS

- Confit Garlic, White Bean & Rosemary Dip €9.00
Toasted Sourdough 1,12,13
- Buffalo Cauliflower Wings €9.00
Salad Leaves, Plant Based Ranch Dressing 9
- Tandoori Jackfruit Salad €9.90
Marinated & Roast Jackfruit. Roast Red Peppers, Toasted Cashews,
Dried Apricot & Cranberry, Vegan Mayo, Avocado, Sweet Chilli & Lime Dressing 1,6,8,10
- Chunky Minestrone Soup 1,9,12,13 €7.50

MAINS

- Peanut & Sweet Potato Stew. €19.00
Basmati Rice & Poppadom 5,8,9,12,13
- Vegetable & Lentil Hot Pot €19.00
topped with Vegan Mash, Steamed Vegetables 9,10,12,13
- Roast Vegetable & Lentil Curry €19.00
Basmati Rice & Poppadom 9,10
- Beetroot & Chickpea Burger. €19.00
Vegan Garlic Mayo, Pickled Red Onion, Vegan Bun 1, 6, 11

DESSERTS

- Raspberry Frangipane Tart €8.00
Served with Plant Based Whipped Cream and a Soya Vanilla Ice Cream 8,12
- Plant Based Chocolate Brownie €8.00
Chocolate Sauce & Vanilla Ice Cream 8
- Warm Apple & Blackberry Crumble €8.00
Vanilla Ice Cream, Sauce Anglaise 1,3,7,8
- Chocolate & Coconut Tart €8.00
Served with Vanilla Ice Cream 5,6,8

If you have an allergy or food intolerance please inform your server and we will do our utmost to accommodate your request.



1
Cereal
Gluten



2
Crustacean



3
Eggs



4
Fish



5
Peanuts



6
Soybeans



7
Milk



8
Nuts



9
Celery



10
Mustard



11
Sesame
Seeds



12
Sulphur
Dioxide &
Sulphites



13
Lupin



14
Molluscs