

Plant Based Menu

STARTERS

- Wild Mushroom Pâté** €9.00
 Toasted Sourdough, Red Onion Relish 1,12
- Buffalo Cauliflower Wings** €9.00
 Salad Leaves, Plant Based Ranch Dressing 9
- Spiced Moroccan Oat Falafels** €9.50
 Roasted Red Pepper, Hummus, Dried Apricots & Cranberry, Mixed Salad Leaves 1,3,8
- Onion Consommé** €7.00
 Pickled Mushrooms, Broad Beans, Peas, Selection of Breads 1,12

MAINS

- Plant Based Meat Loaf** €18.50
 Spring Onion Mash, Onion Gravy & Roasted Root Vegetables 8,9
- Roast Maple and Soy Cauliflower** €19.00
 Red Curry & Coconut Velouté, Peanut Rayu, Mixed Leaves 1,5,6,8,12
- Roast Vegetable & Lentil Curry** €19.00
 Basmati Rice & Poppadom 9,10
- Vegetable Burger** €19.00
 Spiced Onion Bhaji Flatbread, Pickled Mushroom, Mixed Salad Leaves,
 Chilli & Garlic Oil 1,3,12

DESSERTS €7:50

- Raspberry Frangipane Tart with Plant Based Whipped Cream
 and a Soya Vanilla Ice Cream** 8,12
- Plant Based Chocolate Brownie, Chocolate Sauce & Vanilla Ice Cream** 8
- Today's Fruit Crumble, Wild Berry Compote, Vanilla Ice Cream** 6
- Selection of Flavoured Ice Creams, Fresh Fruit Coulis** 6

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