



VEGAN & VEGETARIAN MENU



STARTERS



GOLDEN BROWN WILD MUSHROOM ARANCINI | €10.50

Hot arrabbiata sauce, Irish parsnips and carrot crisps, organic herb oil

(Contains: 1-wheat, 12)

CAULIFLOWER WINGS | €11.50

Watergrass Hill mixed leaves, tzatziki vegan mayo

(Contains: 1-wheat, 12)

GRILLED COURGETTE & HOMEMADE CHICKPEA HUMMUS | €10.50

Toasted almond flakes, chilli and garlic oil, sourdough bread

(Contains: 1-wheat, 12)



MAINS



POLENTA LASAGNA | €19.50

Selection of roasted root vegetables, homemade tomato sauce, topped with vegan cheese
Served with charred sourdough, house pesto, and garden salad

(Contains: 1-wheat, 12)

STUFFED RED BELL PEPPER | €16.00

With a spicy cous cous, garden salad, toasted chickpeas, beetroot glaze, poached apple
and toasted sourdough bread

(Contains: 1-wheat, 12)

BAKED MEDITERRANEAN RATATOUILLE | €19.00

Homemade pickles, leaf salad, herb crumbs, olive oil, charred sourdough bread

(Contains: 1-wheat, 12)

DESSERTS

POACHED FIVE-SPICE FRESH PEARS | €8.50

Barry's tea compote,
toasted granola
(Contains: 12)

CARAMEL & APPLE PIE | €8.50

Vegan vanilla ice cream,
parsnip crisps
(Contains: 1-wheat, 12)

RASPBERRY & FRANGIPANE TART | €8.50

Served with forest fruit sorbet
(Contains: 12)

MOST DISHES CAN BE ADAPTED TO SUIT ALLERGEN NEEDS, PLEASE ASK YOUR SERVER.

All our beef and pork is of Irish origin unless stated otherwise and our chicken is of EU origin.

Due to the nature of our kitchens & operations we are unable to guarantee no traces of nuts or any other allergens are present in the food served to you. We kindly request to inform your server if you suffer from any food allergy or have other dietary requirements.

1-Cereals cont. Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds,
12-Sulphites, 13-Lupins, 14-Molluscs