



VEGAN & VEGETARIAN MENU



STARTERS



LEEK & SPINACH GOLDEN BROWN ARANCINI | €10.50

Hot Arrabbiata Sauce, Irish Parsnips and Carrot Crisps, Organic Herb Oil

(Contains: 1-wheat, 12)

CAULIFLOWER WINGS | €11.00

Watergrass Hill Mixed Leaves, Tzatziki Vegan Mayo

(Contains: 1-wheat, 12)



MAINS



STUFFED RED BELL PEPPER | €16.00

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

CARAMEL & APPLE PIE | €9.00

Vegan Vanilla Ice
Cream, Parsnip Crisps

(Contains: 1-wheat, 12)

RASPBERRY & FRANGIPANE TART | €9.00

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