

# Plant Based Menu

## STARTERS

- House Salad. . . . . €9.00  
 Warm Beetroot & Candied Walnut Salad, Giant Couscous, Roasted Red Peppers,  
 Lemon Vinaigrette 3
- Buffalo Cauliflower Wings . . . . . €9.50  
 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
- Vegetable Soup 1,9,12,13. . . . . €7.50

## MAINS

- Peanut & Sweet Potato Stew. . . . . €19.90  
 Basmati Rice & Poppadom 5,8,9,12,13
- Vegetable & Lentil Hot Pot . . . . . €19.90  
 topped with Vegan Mash, Steamed Vegetables 9,10,12,13
- Roast Vegetable & Lentil Curry . . . . . €19.90  
 Basmati Rice & Poppadom 9,10
- Beetroot & Chickpea Burger. . . . . €19.90  
 Vegan Garlic Mayo, Pickled Red Onion, Vegan Bun 1, 6, 11

## DESSERTS

- Raspberry Frangipane Tart . . . . . €9.00  
 Plant Based Whipped Cream & Soya Vanilla Ice Cream 8,12
- Plant Based Chocolate Brownie . . . . . €9.00  
 Chocolate Sauce & Soya Vanilla Ice Cream 8
- Apple & Berry Crumble . . . . . €9.00  
 Soya Vanilla Ice Cream 1,3,8
- Chocolate & Coconut Tart . . . . . €9.00  
 Soya 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