

# Plant Based Menu

€32 for Starter & Main Course

Head Chef: Antonio Davino

## Garden Vegetable & Herb Soup

Sourdough Bread, Olive Oil

1, 9, 12

## Thyme Roasted Beetroots, Fennel & Orange salad

Creamy Hummus, Crumbled Vegan Cheese, Toasted Hazelnuts, Toasted Crostini

1, 12, 11, 1, 8 (VE)

## Sauté Mushroom & Thyme

Creamy Hummus, Crumbled Vegan Cheese, Hazelnut Gremolata, Crostini

8, 10, 11, 12, 13 (VE)

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## Chargrilled Vegan Burger

Vegan Cheese, Rocket, Pickle, Vegan Burger Sauce & Skinny Fries

1, 12, 5, 6

## Bowl of Roasted Vegetable & Falafels

Chickpea & Herb Falafels on Creamy Hummus, Fennel, Beetroot, Flaked Almonds

Served with Toasted Sourdough

1, 8, 12, 11

## Pizzette of Beetroot & Squash

Caramelized Onion Jam, Vegan Cheese, Toasted Pinenuts, Dressed Leaves

1, 8, 10, 11, 12

## Cous Cous Salad Bowl

Garden Kale, Roast Pumpkin, Pomegranate, Smoked Almond,

Pickled Onion, Pumpkin Seeds, Dressing

8, 10, 12

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## Dessert €11.00

*(See main menu for vegetarian options)/ Vegan selection below)*

### Vegan Chocolate Brownie

Vegan vanilla ice cream, mixed berry coulis

1, 6, 8, 12

### Warm Apple & Raisin Compote

Vegan Vanilla Ice Cream

1, 6, 8, 12

### Vegan Mixed Berry Crumble

Vegan Vanilla Ice-cream

1, 6, 8

(1) 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) Lupin, (14) Molluscs