

Plant Based Menu

€32 for Starter & Main Course

Head Chef: Antonio Davino



Garden Vegetable & Herb Soup

Sourdough Bread, Olive Oil

1, 9, 12

Garden Mezze Dips

Hummus, Olive Tapenade, Butterbean & Beetroot puree, Vegetable Crudités, Charred Naan
(naan contain s milk powders)

1, 7, 8, 9, 10, 11, 12

Vegan Cheese Crostini

Roast Beetroot, Thyme, Balsamic Glaze, Toasted Hazelnuts
(Vegan or Meadowfield Goats Cheese)

1, 8, 10, 12

~

Chargrilled Vegan Burger

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

1, 12, 5, 6

Sauté Mushroom & Thyme

Creamy Hummus, Crumbled Vegan Cheese, Hazelnut Gremolata, Crostini

7, 12, 11, 13 (VE)

Loaded Naan Bread

Chickpea & Herb Falafels On Creamy Hummus, Fennel, Beetroot and Cashew Salad
(Naan contains milk powders)

1, 7, 8, 12

Pizzette of Squash

Caramelized Onion Jam, Kalamata Olives, Vegan or Mozzarella Cheese
(Vegan or Mozzarella Cheese)

1, 7, 8, 10, 11, 12

~

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

Warm Apple & Raisin Compote

Vegan Vanilla Ice Cream, Butterscotch Sauce

1, 6, 8

Vegan Vanilla & Raspberry Sorbet

(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