
VEGETARIAN



(v) Vegan Friendly



TO START

- GALWAY GOAT'S CHEESE TART** €8.00
Homemade Red Onion Jam, Balsamic Glaze, Rocket Salad
(G wheat, E, P, M, SD)
- PEA & SHALLOT TORTELLINI (v)** €9.00
Wilted Baby Spinach, Toasted Pine Kernels, Balsamic, Pea Shoots
(G wheat, N pine, SD)
- ROASTED RED PEPPER SOUP (v)** €7.00
Chili Oil Drizzles
(G wheat, S,SD)

MAIN

- FRAGRANT VEGETABLE & COCONUT CURRY (v)** €15.00
Coconut Milk, Vegetables, Green Chili & Blended Spices, Steamed Rice
(CY, SD, G Wheat)
- BLACK EYED BEAN & VEGETABLE STEW (v)** €14.00
Smoked Paprika, Sweet Potato, Balsamic and Fresh Herbs
(CY, SD)
- SAVOURY PANCAKES** €14.00
Toasted Pumpkin Seeds, Grated Cheddar, Tender Stem Broccoli and Fried Parsley
(G wheat, E, M, SD)

SWEET

- SELECTION OF VEGAN ICE-CREAM (v)** €9.00
Chocolate Sauce, Toasted Nuts
(N Almond, Hazelnut, Walnut, Peanut)
- WARM STEWED FRUIT (v)** €8.00
Biscuit Crumb, Vanilla Ice-Cream
(G wheat, SD)
- LIME AND COCONUT RICE PUDDING (v)** €8.50
Fruit Compote, Fresh Strawberries
(SD)

G: Gluten; C: Crustaceans; E: Eggs; F: Fish; P: Peanuts; S: Soybeans; M: Milk; N: Nuts; CY: Celery; MD: Mustard; SS: Sesame Seeds; SD: Sulphur Dioxide; L: Lupin; MS: Molluscs
