

VEGAN MENU



*In the event of opting for a Vegan meal due to any intolerances
other than simply following a Vegan diet,*

cross-contamination could occur and our restaurant is unable to guarantee
that any item can be completely free of allergens.

Patrons are encouraged to consider the severity of their intolerance levels
as per individual requirements and needs.

SMALL EATS AND STARTERS

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Nocellara olives and black olive paste	6.00
Crostini, marinated Roma tomatoes, black olive paste, pickled fennel salad	8.00
Cauliflower, potato and spinach cake, caper dressing	7.00
Root vegetable and polenta stack, beetroot purée, mixed leaves	11.00

PASTA AND RISOTTO

Gnocchetti sardi with forest mushrooms ragu and truffle paste	12.75	15.75
Asparagus and kale risotto, mint gremolata	12.75	15.75

SALAD AND MAINS

Herb tabbouleh with chickpeas and artichokes, lemon oil		17.50
Lentil and vegetable stew, coconut curry, pita bread		18.50
Mixed bell peppers, white beans and zucchini flan		19.50
Spiced tofu and carrot burger in flat bread, sweet tahini sauce, sweet potato fries		14.50

SIDES

Hand-cut fresh chips	3.50
Sweet potato fries	4.00
Mixed salad leaves, tomatoes and pickled fennel salad	4.00
Grilled vegetables	4.00

DESSERTS

Coconut cheesecake, strawberry puree	8.50
Pecan and Valrhona Guanaja chocolate cake, hot chocolate sauce, black currant sorbet	8.50

Please enquire for the Allergens Menu

Prices include VAT