

VEGAN

Menu

Miso Glazed Rainbow Carrot Salad

€12.50

Gleneely Feta Cheese, Curried Sesame Seeds, Orange Segments, Frissee Lettuce, Tahini Dressing . (Sesame, Soy)

Main Course Option

€18.50

Vegan Platter (A)

€12.00

Falafels, Homemade Chilli & Garlic Focaccia, Cucumber Ribbons, Pickled Red Onions, Vegan Cheese, Seasonal Baby Leaves. (Sesame, Sulphites, Wheat)

Main Course Option

€18.00

Thai Panang Curry (A)

€17.50

Medium Spiced Traditional Thai Curry With Coconut Milk, Peanut, Fresh Lime & Red Chilli. Baby Pak Choi, Baby Corn, Pineapple & Coconut Braised Rice, Won-Ton Crisp, Tropical Fruit Chutney (Peanut, Wheat, Sesame)

Spiced Cauliflower Burger (A)

€18.00

Vegan Mayo, Baby Spinach, Sweetcorn Salsa, Sriracha, Salt & Chilli Fries (Wheat, Mustard, Sulphites)

Desserts

Vegan Dessert of The Day

€9.00

Cointreau Poached Pear

€9.00

Vegan Ice Cream, Macerated Berries, Crunchy Honeycomb (Soy, Sulphites)



Black Forrest Sundae

€9.00

Vegan Ice Cream, Berry Sorbet, Black Cherry Compote, Chocolate Sauce (Soy, Sulphites)