

# PLANT BASED MENU

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*Our menus are subject to change as a result of the seasonality of our dishes.*

## STARTER

### Minestrone Soup

€9.50

*carrot - peas - orechiette pasta - tomato - basil - lovage oil  
contains sulphite, wheat, celery, vegan friendly*

### Smoked Cottage Cheese Spring Salad

€10.50

*broad beans - heirloom tomato - baby potato  
baby spinach - rosemary sourdough crouton  
contains dairy, wheat, mustard - this dish can be made  
vegan friendly with no cheese, on request*

### Caponata Salad

€9.50

*rocket - pine nuts  
contains celery, sulphite, pinenuts, vegan friendly*

## MAIN COURSES

### Potato & Leek Pie

€24.50

*cashew nuts - oat milk - miso - raz el hanout  
contains sulphite, wheat, barley, soya, celery, cashew nut, vegan friendly*

### Beet Burger

€23.50

*charcoal burger bun - ranch sauce - mozzarella  
contains wheat, sesame, soya, oat*

### Asparagus - Samphire

€22.50

*grilled asparagus - smoked butter  
vegan friendly*