

VEGETARIAN MENU



STARTERS

Soup Of The Day 1 2 9 11 (<i>Wheat</i>) 12 With homemade brown bread	8.00
Stuffed Portobello Mushrooms 1 2 11 12 13 Mushroom and parmesan duxelles, crispy onions, Madeira jus	14.50
Spinach, Roasted Garlic and Triple Cheese Dip 1 2 11 (<i>Wheat</i>) 13 Homemade tortillas and vegetable crudités	14.00
Leek & Potato Croquettes 1 2 11 12 Onion purée, crispy onion, Hegarty cheese foam	15.00
Waldorf Salad 9 10 12 13 (<i>Vegan</i>) Celery, apple, pickled blackberries, grapes, chicory, kohlrabi, hazelnut	16.00

MAINS

Cauliflower Steak 2 10 11 12 Romesco, hazelnuts, crispy cauliflower leaf	23.00
Sweet Potato, Quinoa & Red Kidney Bean Burger 1 2 7 9 11 (<i>Wheat</i>) 13 Whipped Toonsbridge feta and kale, pickled red onions, baby gem, tomato, dates, chutney Served with skinny fries & house slaw	18.00
Vegan Steak 8 9 10 12 13 (<i>Vegan</i>) Chickpea, pistachios, soya chunks (steak), tenderstem broccoli, baby carrots, chimichurri dressing, pomme purée	20.00
Wild Mushroom Bucatini 1 2 11 Wild mushroom, garlic and parmesan cream, black pepper Served with garlic bread	14.00
Super Green Detox Salad 9 10 13 (<i>Vegan</i>) Rocket, spinach, kale, cucumber, broccoli, beetroot, cherry tomatoes, chia seeds, apple, walnuts and cider vinaigrette	36.00

SIDES

Seasonal Vegetables 2 (<i>V</i>)	5.00
Skinny Fries (<i>V</i>)	5.00
Seasonal Garden Salad 9 13 (<i>V</i>)	5.00
Creamy Mashed Potato 2 9 12 (<i>V</i>)	5.00
Sweet Potato Fries 2 (<i>V</i>)	6.00
Sautéed Onions 9 (<i>V</i>)	5.00
Garlic Mushrooms 2 9 (<i>V</i>)	5.00
Loaded Fries 1 2 (<i>V</i>) Garlic mayo & Hegarty cheddar	8.50

ALLERGENS

1 Eggs | 2 Milk | 3 Shellfish | 4 Molluscs | 5 Fish | 6 Peanuts | 7 Sesame | 8 Soya | 9 Sulphites | 10 Nuts | 11 Gluten | 12 Celery | 13 Mustard | 14 Lupin