

Vegan Menu

STARTERS

SOUP OF THE DAY

PLEASE ALLOW 15 MINUTES COOKING TIME
9

€8.00

SPICED CAULIFLOWER BITES

TAHINI & LEMON MAYO, CUCUMBER & BABY GEM
1W | 8A | 9 | 10 | 11

€11.00

MINI HOUSE SALAD

VINE TOMATO, CUCUMBER, ROAST SWEET
POTATO, BREAD SHARDS, PICKLED ONION, EXTRA
VIRGIN OLIVE OIL, SHERRY VINEGAR
1W | 12

€13.50



MAIN COURSE

STIR FRIED RICE NOODLES

PAK CHOI, CARROT, SESAME, SOY
6 | 8C | 11

€17.00

PAN FRIED GNOCCHI

ROAST RED PEPPER & TOMATO SAUCE,
CELERY & HERB SALAD
1W | 9

€17.00

SUBASH'S VEGGIE CURRY

CORIANDER, CHILI, MIXED VEGGIES,
STEAMED RICE

€17.00

DESSERTS

CHOCOLATE BROWNIE

BISCUIT BASE,
RASPBERRY COMPOTE, COCONUT
SORBET
1W | 3 | 7 | 12

€10.00

CARROT & GINGER CAKE

LEMON SORBET, CARAMELISED BANANA
1W | 8H | 8PE

€10.00

SELECTION OF SORBETS

MIXED BERRIES

€10.00

Allergen coding
1w Wheat | 1b Barley | 1o Oats | 1r Rye | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts
6 Soy Beans | 7 Milk | 8a Almonds | 8b Brazils | 8c Cashews | 8h Hazelnuts
8m Macadamia | 8pe Pecans | 8pi Pistachios | 8w Walnuts | 9 Celery | 10 Mustard
11 Sesame Seeds | 12 Sulphites | 13 Lupin | 14 Molluscs