



A = Adaptable to Gluten Free

STARTERS

Bruschetta (A) €12.75 Vegan Cheese, Roast Pimento, Sourdough Bread, Dressed Rocket (Wheat)

Mezze Plate (A) €11.00 Spicy Roast Chick Peas, Smokey Tomato Relish, Peppers, Smoked Almonds, Flat Bread. (Wheat, Nuts - Almonds)

Beetroot and Walnut Salad €11.00 Apple, Cucumber, Caramelised Onions, Seasonal Leaves, Toasted Seeds, Balsamic Reduction (Sulphites)

MAINS

Spiced Cauliflower Burger €18.00Mayo, Baby Spinach, Tomato Lime Salsa, Potato Rosti. Salt and Chilli Fries (Wheat, Mustard, Sulphites)

Vegan Burrito €13.00

Spiced Falafels, Sriracha, Vegan Cheese, Braised Rice, Rainbow Vegetables (Wheat, Soy)

Sri Lankan Ceylon Curry (A) €16.00Medium Spiced Curry infused with Green Chilli, Coconut and Tamarind. Chick Peas, Spinach, Onions, Cashews. Braised Coconut Rice. Flatbread, Chutney (Wheat, Sesame, Cashews)

DESSERTS

Vegan Ice Cream Sundae €8.00 Nut Brittle, Seasonal Berries, Fruit Coulis (Peanut, Hazelnuts)

Selection of Sorbets €8.00

Vegan Dessert of the Day €8.00

Remember Your Food is Cooked to Order, Please allow 20 minutes for preparation time. Parties of six or more we regret we cannot split bills. Food Allergens / Intolerances: If you have a Food Allergen or Intolerance, please highlight this to us prior to ordering & our team will guide you through our menu