



Plant Based Menu

STARTERS

Soup of The Day €8

Home baked breads (m,g) (Vegetarian/vegan)

Poached Pear & Walnut Salad €10

Mesclun leaves, Port poached pear, walnut (s,n) (Vegan)

Chickpea hummus & Tenderstem Broccoli €10

Sesame oil & Toasted almonds (se,n) (Vegan)

Halloumi & Beetroot Arancini €10

Drummond house smoked garlic Aioli & parmesan cheese (m,g) (Vegetarian)

MAIN COURSE

Ard Mhaca Mushroom Risotto €18

Grey oyster & shitake mushroom, Parmesan (m,s) (Vegetarian)

Nutloaf €20

Pomme Anna, Chestnut puree, Kale, Vegan demi (e, d, g, s, n) (Vegetarian)

Linguine Pasta €18

Tomato & basil sauce, tender stem broccoli topped with toasted almonds, parmesan (g, n)
(Vegetarian)

Celeriac Steak €20

Dunany spelt risotto, Cavolo nero, vegan demi-glace (c) (Vegan)

Allergens : (G)Gluten, (M) Milk, (E) Egg, (F)Fish, (C)Celery, (MU) Mustard, (MO) Molluscs(S) Sulphites, (CR) Crustaceans (L)Lupin, (N)Nuts, (PN)Peanut,(SE) Sesame, (SO) Soybeans