



Plant Based Gastro Menu

STARTERS

Soup of The Day €8

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

Grape & Almond Salad €10

Dressed Messclun leaves, semillion infused grapes,
quinoa, almond (s,n) (Vegan)

Baba Ghanoush & 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 Irish mushrooms (s) (Vegan)

Halloumi Burger €15

Smashed avocado, beef tomato sriracha sauce & baby gem on a brioche bun,
served with homemade chips (d, e) (Vegetarian)

Linguine Pasta €18

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

Celeriac Steak €20

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

*(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*