

## Gastrolounge Plant Based Menu

### STARTERS

#### **Soup of The Day €8**

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

#### **Grape & Almond Salad €10**

Dressed mesclun leaves, Semillon 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

#### **Courgette & Heirloom Tomato Risotto €18**

Drummond House garlic butter, Parmesan goats cheese, basil (m,s)

#### **Halloumi Burger €15**

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

#### **Ard Mhacha Shiitake Linguine €18**

Baby leaf spinach, tarragon pesto, garlic migas, Parmesan (g,m,e,su,n) (Vegetarian)

#### **Celeriac Steak €20**

Dunany spelt, Savoy cabbage, vegan demi-glace (c,g) (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*