



## Gastrolounge Plant Based Menu

### STARTERS

#### **Soup of The Day €9**

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

#### **Pear & Almond Salad €11**

Dressed mesclun leaves,  
quinoa, almond (s,n) (Vegan)

#### **Halloumi & Butternut Squash Arancini €11**

Drummond house smoked garlic aioli & Parmesan cheese (m,g) (Vegetarian)

#### **Cauliflower Bites €10**

Korean hot sauce, crispy quinoa, sesame seeds, blue cheese dip (se,m,g,l,so,e) (Vegetarian)

### MAIN COURSE

#### **Halloumi Burger €16**

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 €21**

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

#### **Scholars Signature Nutloaf €21**

Carrot puree, kale, vegetarian demi (e,m,g,s,n,c) (Vegetarian)

*(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*