



Gastrolounge Plant Based Menu

STARTERS

Soup of The Day €9

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

Apple & Almond Salad €11

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

Ard Mhaca Mushroom Arancini €11

White truffle puree & Parmesan cheese (m,g,so,e) (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 €19

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

Braised Sweet Aubergine €21

Spiced Puy lentils, garlic tahini, crispy cabbage (c,s,g,m,se) (Vegan)

Courgette & Tomato Risotto €19

Heirloom tomato, baby spinach, courgette & basil oil, vegetarian parmesan (m,so,s,c)

Beetroot Gnocchi €21

Baby beetroot, Drummond House garlic butter, pine nut picatta crumb (m,g e,n) (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