



## Plant Based A La Carte 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)

*(Prosecco Perlage Soroloc D.O.C Glera/Frizzante €7)*

#### **Coriander & Lemon Hummus & Tenderstem Broccoli €11**

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

*(Nautilus Pinot Noir Victoria €11.50)*

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

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

*(Maui 2021 Sauvignon Blanc, Canterbury NZ €9.50)*

### MAIN COURSE

#### **Braised Sweet Aubergine €21**

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

*(Bodini 2020 Mendoza Malbec €9.50)*

#### **Ard Mhacha Shiitake Linguine €19**

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

*(Fleurie Aime Piroux 2020 Beaujolais Gamay €12.50)*

#### **Courgette & Tomato Risotto €19**

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

*(Domaine Seguinot- Bordet 2019 Chardonnay Petit Chablis €12.50)*

#### **Beetroot Gnocchi €21**

Baby beetroot, drummond house garlic butter, pine nut picatta crumb (m,g e,n)  
(Vegetarian)

*(Fleurie Aime Piroux 2020 Beaujolais Gamay €12.50)*

*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) Soybean*