

## Vegetarian & Vegan Menu

### Starter

**Soup** – Seasonal <sup>V</sup>

**Cauliflower and Lentil Salad** –Red Pepper, Kilcreen Cheese <sup>V</sup>

(Wine Recommended for this dish, Santa Gloria Merlot 2015 £4.75)

**Wild Mushroom Arancini** – Apple, Parsley, Béarnaise <sup>V</sup>

(Wine Recommended for this dish, Santa Alicia Reserve Chardonnay 2014 £5.75)

**Goats Cheese Semi-Freddo** – Beetroot, Walnut, Pickled Vegetables

(Wine Recommended for this dish, Fairhill Cliffs Sauvignon Blanc 2014 £6.25)

### Main Course

**Spiced Carrot Falafel** –Shallot, Creamed Cabbage, Hazelnut <sup>V</sup>

(Wine Recommended for this dish, Santa Gloria Merlot 2015 £4.75)

**Squash Ravioli** – Braised lentils, Spring Onion, Pine Nut <sup>V</sup>

(Wine Recommended for this dish, Fairhill Cliffs Sauvignon Blanc 2014 £6.25)

**Baked Carrot** –Crispy Tofu, Soya, Broccoli <sup>V</sup>

(Wine Recommended for this dish, Santa Alicia Reserve Chardonnay 2014 £5.75)

**Risotto- Roast Onion, Cauliflower, Truffle** <sup>V</sup>

(Wine Recommended for this dish, Chianti Masi Renzo 2012 £6.50)

Served with a Choice of Chips, Seasonal Vegetables, Baby Potatoes,  
Fries, Organic Leaf Salad

### Desserts

**Caramel Tart**–Pear, vanilla

(Wine Recommended for this Dish, Hukapappa Riesling 2010 £7.00)

**Chocolate** – 70% Ganache, Peanut, Salted Caramel, Banana

(Wine Recommended for this dish, Woodstock Muscat Nv £7.00)

**Clementine Pannacotta**– Pomegranate, Hazelnut, Granola

(Wine Recommended for this dish, Maison Sichel Sauternes 2010 £7.00)

**Carrot Cake**– Orange, Mascarpone, Candied Walnut, Pistachio

(Wine Recommended for this dish, Hunters Hukapappa Riesling 2010 £7.00)

**Cheese** – Selection of Irish Cheese, Biscuits, Crackers, Chutney (£2.95 Supp)

(We Recommend a glass of a Ruby, Tawny 10year or Vintage Ports)

<sup>V</sup>= Vegan Option

3 Courses £21.95