

Vegan Menu

Starters

Roast Butternut Squash Falafel <i>gf</i> <i>Caramelized Onion Hummus, Baba Ghanoush</i>	16
High Protein Salad <i>gf</i> <i>Wild Baby Leaves, Beetroot, Quinoa, Caramelized Walnuts</i>	14

Soups

Soup of the day <i>gf</i>	8
Mushroom Miso Soup <i>gf</i> <i>Scallions</i>	9

Main Courses

Vegan Nasi Goreng <i>gf</i> <i>Curry Rice, Chickpeas, Ginger, Tofu, Mushrooms, Lime</i>	24
Spaghetti Lentil Bolognese <i>Peas, fresh Herbs</i>	22
Buffalo Cauliflower Wings <i>Garlic Aioli, Sweet Potato Chips</i>	22
Vegan Dunloe Burger <i>Sweet Potato & Beetroot Patty, Avocado, Tomato, French Fries</i>	24

Desserts

Sorbet of the Day <i>gf</i>	7
Mango & Passionfruit Baked Alaska <i>gf</i> <i>Soup of Exotic Fruits</i>	10

gf = gluten free

All Above Dishes might contain Traces of gluten and dairy, since cooked in the same kitchen. Should you suffer from any Food Allergies please scan the QR code for Allergen Information.

A hard copy is also available.

All prices shown are inclusive of VAT



Scan for Allergen Menu