

Vegan Menu

Starters

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

Soups

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

Main Courses

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

Desserts

Sorbet of the Day <i>gf</i>	7
Vacherin of Mango & Passionfruit Sorbet <i>gf</i>	10
<i>Almond Milk Espuma, Crunchy Chocolate Crumble</i>	

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 notify service staff.

All prices shown are inclusive of VAT