



## Vegan Menu

EXECUTIVE CHEF NOEL MCMEEL AND HIS CULINARY TEAM ARE DELIGHTED TO PRESENT YOU WITH THEIR MENU,  
DESIGNED EXCLUSIVELY USING SEASONAL, LOCALLY SOURCED AND TRACEABLE INGREDIENTS.

### Starters

#### Vegetable Tempura

Tempura of Vegetables - Savoy Cabbage - Carrot Puree

#### Carrot & Pine Nut Salad

Carrot & Pine Nut Salad - Rye Bread Biscuit

#### Pickled Green Salad

Green Salad – Pickled Vegetables – Toasted Pecan Nut – Lemon Dressing

### Main Courses

#### Thai Curry

Grilled Vegetables with Thai Green Curry – Basmati Rice - Mint Yoghurt Dressing

#### Ratatouille

Ratatouille Stuffed Field Mushroom – Basil Dressing

#### Bean Polenta

Two Bean Polenta – Roasted Red Pepper – Grilled Baby Boil Potatoes

### Desserts

#### Fruit Selection

Traditional Fresh Fruit Salad – Soya Ice Cream

#### Armagh Apple

Baked Armagh Apple Nut Crumble – Vanilla Soya Ice cream

#### Selection of Ice Cream

Selection of Soya Ice cream



Two Courses £38.00 - Three Courses £46.00

For your convenience, a 10% gratuity will be added to your final food bill.  
Gratuities can be adjusted based on your experience.

All items are subject to availability. Some foods may contain nuts or nut oils.

Allergens: ①= Wheat ②= Milk ③= Mustard ④= Celery ⑤= Egg ⑥=Almonds ⑦= Soya  
⑧= Crustacean ⑨= Pistachio ⑩= Walnuts