


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

Pasta

Pea and Fresh Herb Pesto Gluten Free Fusilli Pasta – Rocket Salad

Ratatouille

Timbale of Ratatouille – Confit Carrot and Turnip Coriander – Pickled Ginger – Herb Couscous
– Crushed Comber Potatoes

Polenta

Wild Mushroom Polenta Cake – Roasted Tomato and Garlic – Pickled Fennel

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.