

VEGETARIAN MENU

-Starters-

- Seasonal vegetable soup 7
- Salad, Toonsbridge mozzarella, heritage tomato basil quinoa & frozen Bloody Mary dressing 12
- Tavern salad, quinoa, citrus fruits & mustard dressing 8.50
- Beetroot & goats cheese 8.50
warm & pickled beetroot, smoked almonds
apple balsamic & crispy quinoa



-Mains-

- Vegetable plate 16
artichoke, garden peas, spinach
ratatouille dressing
- Orzo pasta 16
saffron & tomato sauce, tender broccoli
black olive salsa
- Beetroot risotto 16.50
crumbled boyne valley blue cheese
fennel, radish & green bean salad
- Linguine 16
truffle and Parmesan

*Whilst we will do all we can to accommodate guests with food intolerance and allergies we are unable to guarantee that dishes will be completely allergen-free.
Please inform our team if you have any allergies*