# VEGAN / VEGETARIAN 

Light Bites/Starters<br>Soup of the Day with Homemade Bread (1,9) €7.95<br>Cauliflower Bhajis with Organic Leaves, Cucumber Raita \(\begin{gathered}<br>Indian pesto(6,8,12) € 10.95\end{gathered}\)


#### Abstract

Mains Mushroom Linguine (Vegetarian) Served in a Creamy White Sauce (1,3,7,8) €20.50 Salt Baked Celeriac (Vegan) Served with Violetta Potatoes, Pickled Walnuts, Watercress © Gremolata (8) €19.50

Spiced Vegetable Tajine (Vegan) Served with Herbs \& Couscous Salad, Pita Bread \& Cucumber Raita (1) €20.50


## Sides

Skinny Chips $€ 4.50$ / Seasonal Greens (7) €4.50 / House Salad (3,10,11,12) €4.50 / Truffle $\mathcal{O}$ Parmesan Fries $(3,4,10) € 6.50$

Allergens
$1=$ Gluten, $2=$ Shellfish, $3=$ Eggs, $4=$ Fish, $5=$ Peanuts, $6=$ Soya, $7=$ Dairy, $8=$ Tree Nuts, $9=$ Celery, $10=$ Mustard, $11=$ Sesame Seed, $12=$ Sulphites, $13=$ Lupin, $14=$ Molluscs

## Bellinter House Hotel \& Spa

## Desserts

Chocolate Sphere (Vegetarian) Served with Kahlua Mini Baba, Choclate Mousse \& Vanilla Ice-Cream with Hot Chocolate Sauce (1,3,7,8,12) €9.50

Praline Shortbread Sandwhich (Vegan) Served with Rasberry Sorbet © Fresh Berries (8) €7.95

Vanilla Creme Brulee (Vegetarian) Served with Choclate © Hazelnut Cookies (1,3,7,8) €7.95
Selection of House Made Sorbet (Vegetarian) Served in a Tuile Basket (1,7) €7.95 *Vegan option available on request

Fresh Fruit Plate Served with Sorbet (Vegan) €7.50
Selection of Irish Cheeses Served with Fig, Chutney $๕$ a selection of Crackers $(1,7,8)$ (Vegetarian) €10.95

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