

54° 9°  
Vegetarian / Vegan Menu



Starters

- Galway Goats Cheese Bon Bons  
Blackberry Coulis, Charred Baby Beetroot, Saffron  
& Orange Vinegar Reduction **N, V** 13
- Tomato Bruschetta  
Tomato Oregano, Basil, On Garlic Sourdough **VE** 9
- Superfood Salad  
Mixed Vegetables, Blue Berries, Mixed Seeds, Nuts **GF NV** 9

Mains

- Poached Gnocchi  
Baby Ratatouille, Vegan Parmesan Cheese **VE** 21
- Wild Mushroom Linguine  
Wild Mushroom Sauce, with Herb oil, Spinach & Parmesan **V** 21
- Pumpkin, Squash, Cauliflower & Peppers  
Tandori, Bake, Apricot & coriander Cous Cous **N VE** 20
- Fried Cabbage Bok Choy,  
Courgette, Onions & Peppers, Cashew, Sesame Seeds, Pilau Rice 20

Dessert

- Selection of Sorbet **GF VE** 9
- Chocolate Coconut Ganache Tart 9

**GF** - Gluten Free, **AGF** - Available Gluten Free, **N** - May Contain Nuts, **VE** - Vegan, **V** - Vegetarian