VEGETARIAN MENU





9.25

STARTERS

MUSHROOM ON TOAST

Sauté chestnut & button mushrooms, toasted sourdough, white wine cream sauce, parmesan crisp & truffle oil

GOATS CHEESE SALAD 10.50

Beetroot textures, baby leaf & caramelized walnuts

SALT & CHILLI 9.75
CAULIFLOWER WINGS

Coconut curry dipping sauce

SOUP OF THE DAY 7.50

Homemade Guinness & black treacle bread

MAINS

VEGETARIAN BEAN BURGER 18.50

Ballymaloe relish, black pepper mayo, lettuce, tomato, choice of side

KATSU CAULIFLOWER CURRY 18.00

Roasted red pepper, onion, cashew nuts, basmati rice

VEGETARIAN BANGERS & MASH 18.00

Vegetarian Sausages, mash, red wine gravy

THREE CHEESE TORTELLINI 18.00

White wine cream sauce, spinach, pea & parmesan shavings

DESSERTS

HOMEMADE PAVLOVA 8.25

Fresh mixed berries and cream

TRIO OF ICE CREAM 7.95

Choice of strawberry, chocolate, honeycomb, or salted caramel

CLOVE AND ORANGE 8.25

CRÈME BRULE
With Shortbread

SEA SALTED CARAMEL 8.25 CHOCOLATE BROWNIE

Chocolate Sauce and vanilla bean ice cream

HOMEMADE BANOFFEE PIE 8.25

Fresh whipped cream, vanilla bean ice cream

Allergy Advice: Before placing your order, please inform your sever of any allergies or special dietary requirements for your party. Due to presence of nuts in some of our ingredients, there is a small possibility that nut traces may be found in any of our items. Please Note: All soups and sauces are gluten free. Compliments for each dish cannot be substituted.

Our Commitment to Sustainability: At Dunsilly we work hard with all our suppliers to make sure we are as sustainable as possible from origin to table.

We ensure we offer a range of sustainable and organic products taking extra steps to help the environment for us all. This ties into our overall sustainability policy of McKeever Hotels, which can be found at mckeeverhotels.com



