



CEDARS RESTAURANT

Vegan Menu

BEGIN WITH...

Roast cauliflower soup, candied hazelnuts, bramley, spring onion & shaved cauliflower

6 8 B 9

€12

Cheddar & vine tomato salad, guacamole, toasted pine-nuts, black olives & dressed rocket

6 8 10

€12

Marinated feta, baby gem, lemon mayonnaise, bramley apple, red grapes & candied hazelnuts

6 8 B 9

€12

FOLLOWED BY...

Char-grilled courgette steak, truffle fries, green peppercorn sauce, dressed rocket & mixed leaves

6 10

€28

Baked aubergine, biryani cous cous, curry velouté & sesame bok choy, pistachio crumble

8 9 11

€28

Wild mushroom pappardelle, sun-dried tomatoes, parmesan, baby spinach & fresh basil

1 6

€28

FINISH WITH...

Raspberry frangipane tart & fresh berries 6 8

€12

Strawberry a la nage, mango sorbet

€12

ALLERGENS

Gluten¹ Crustaceans² Eggs³ Fish⁴ Peanut⁵ Soy⁶ Milk⁷ Nuts⁸ Celery⁹ Mustard¹⁰ Sesame¹¹ Sulphur Dioxide¹² Lupin¹³ Molluscs¹⁴ 8A = Almond, 8B = Hazelnut, 8C = Walnut, 8D = Cashew, 8E = Pecan, 8F = Brazil, 8G = Pistachio, 8H = Macadamia, 8I = Pine Nuts