

## VEGAN MENU 2021

Tempura of vegetables €12  
*Soy & mirin dip (gluten, wheat, soy)*

Garden soup of the day €10  
*Garden flowers (celery)*

Ashford garden bowl €15  
*Seasonal of vegetables, legumes, fruit, and nut*  
*Vegan pesto, maple dressing*  
*Toasted sourdough (wheat, nut, sulphite, mustard)*

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Risotto 'Duxelle' €27  
*Wild mushroom*  
*Cep and sea truffle powder*  
*Mushroom ketchup (sulphite)*

Celeriac Fondant €27  
*Smoked celeriac Purée*  
*Celeriac crisp*  
*Brussel sprout, hazelnut, cranberries (nut, soy, celery)*

Roast Butternut Squash €27  
*Coco bean cassoulet*  
*Black bean hummus*  
*Cavolo nero crisp (soy)*

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Chocolate Vegan brownie €12  
*Textures of berries (gluten, wheat)*

Fruit and sorbet sundae €12  
*Caramelised nuts (nuts)*

Our chefs will be happy to create a selection of dishes, especially for our diabetic guests.

A full list of allergens within each of our dishes can be obtained from your waiter.