

# RASPBERRY

RESTAURANT • COCKTAILS • SOCIAL

## VEGETARIAN ~ VEGAN MENU

### STARTERS

#### Moroccan Spiced Falafel,

Rice Salad, Avocado Mayo, Chermoula

4-5-6-8-10-12-13-14

#### Buffalo Fried Cauliflower Florets,

Piri Piri Marinade, Roast Garlic and Red Pepper Aioli, Crunchy Slaw, Wexford Micro Herbs

4-5-8-12-13-14

#### Local Wild Mushroom and Red Onion Tart,

Rocket and Roast Garlic Pesto

4-5-12-13-14

### MAIN COURSES

#### Grilled Plant "Steak"

Tomato and Red Onion Salsa, Chipotle Mayo, Pomme Neuf

4-5-8-11-12-13-14

#### Crispy Fried Vegan "Scampi",

Watercress and Fennel Salad, Chunky Chips

4-5-6-8-9-10-12-13

#### Sweet Potato, Pineapple and Bell Pepper Satay,

Savoury Rice, Roasted Peanuts, Coconut and Coriander 4-5-10-12-13-14

2 COURSE SET MENU €38

### DESSERTS

#### Lemon Cheesecake €8.50

Raspberry Compote, Honeycomb

4-5-6-8-10

#### Chocolate and Hazelnut Tart, €8.50

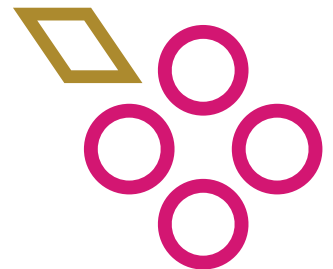
Vanilla Ice Cream, Toasted Coconut

4-5-6-8-10

#### Apple Pie, €8.50

Vanilla Ice Cream

4-5-6-8-9



CHEF: VAL MURPHY

FOR MAXIMUM QUALITY AND FLAVOR ALL OUR FOOD IS COOKED TO ORDER. SO PLEASE ALLOW A LITTLE TIME.

ALLERGENS: 1 Crustaceans 2 Molluscs 3 Fish 4 Peanuts 5 Nuts 6 Cereals containing gluten 7 Milk/Dairy 8 Soya 9 Sulphur dioxide and sulphites 10 Sesame seeds 11 Eggs 12 Celery/celeriac 13 Mustard 14 Lupin