

THE OWENMORE RESTAURANT

VEGAN MENU

- STARTERS -

vegan pea soup

grilled vegan haloumi, rhubarb, caramelized hazelnuts

charred salt baked celeriac, kale, gorse, garden herbs

Uncle's Matt farm organic salad, beetroot, seeds, blackcurrant

- MAIN COURSE -

vegan gnocchi, romesco sauce, alliums

smoked cauliflower, garam masala, garden herbs

wild garlic risotto, garden vegetables, crispy kale

vegan pithivier, brassicas, parsley

- SWEET TREAT –

Please check with your server

- DESSERTS –

rhubarb & apple crumble, vanilla custard

chocolate brownie, raspberry

mandarin sorbet, berry compote

mix fruit plater

tea, coffee, herbal infusions

€70.00

Keep it local, keep it fresh. If you know where it comes from you will know if it's the best.