



LEIGHINMOOR HOUSE
BOUTIQUE HOTEL

Vegetarian Menu

Starters

Soup of the Day & Bread Roll (2*check with server for other allergens)	£8
Salted Chilli "Plant-It" Strips Sweet chilli, coriander, roasted peanuts, rocket, cucumber, soy dressing (2, 11*, 13*)	£8
Whipped Irish goats cheese & puff pastry tart Beetroot jam, pickled Beetroot, nasturtium (2, 7, 14)	£9
Smoked Tofu Fondant potato, pearl barley, squash velouté, parsley oil	£10

Mains

Homemade Sweet Potato & Onion Burger Rocket, vegan mayo, relish, sweet potato fries (2*)	£16
Pea & Shallot Tortellini Roast tenderstem, spinach, mint, toasted cashew, chilli & smoked sea salt (2, 7*, 10, 14)	£22
Sundried Tomato & Red Pepper Gnocchi Spinach, scallions, peas, white wine cream (2, 7*)	£18
Salted Chilli "Plant-It" Strips Sweet chilli, coriander, roasted peanuts, rocket, cucumber, soy dressing, skinny fries (2, 11*, 13)	£18
Sesame Roasted Tofu Spiced puy lentils, spinach, asparagus, wild garlic potatoes, vegan jus (12, 13, 14)	£18

Numbers below dishes relate to the allergen content of the dish.

Numbers with an asterisk means the dish can be altered to remove the allergen. Please inform your server if you have any allergies.

1 = Celery, 2 = Gluten, 3 = Crustaceans, 4 = Eggs, 5 = Fish, 6 = Lupin, 7 = Milk, 8 = Molluscs 9 = Mustard, 10 = Nuts, 11 = Peanuts, 12 = Sesame seeds, 13 = Soya, 14 = Sulphites