THE SIDE CAR
VEGETARIAN & VEGAN

STARTERS

Sweet potato, ginger & coconut soup, toasted seeds, brown bread V/VE €13 1 (wheat, oats), 7

Buffalo milk burrata, roasted winter squash, basil pesto & toasted focaccia V €23 1 (wheat, rye, malt), 7, 8 (pine nut), 10, 12

Heritage beets, St Tola Ash Log, agave syrup, clementines & seeded cracker V €20 1 (barley, oats, wheat), 7, 10, 12

SALADS

Superfood spinach & mixed grain salad, pomelo, pomegranate, sesame dressing, toasted cashew nuts VE €20 1 (wheat), 6, 8 (cashew nut), 10, 11

Endive salad, Cashel Blue cheese, pear, walnuts, wholegrain mustard & apple cider vinaigrette V/VE €20 7, 8 (walnut), 10, 12

Add avocado €7 / Toons Bridge Halloumi €7 7

MAINS

Cauliflower risotto, toasted chestnuts & truffle essence V €32 7, 12

Gluten-free lentil penne rigate, Pesto alla Genovese, fine beans & sun blushed cherry tomatoes VE €28 8 (pine nut)

SIDES

Potatoes: fries, heritage (7), hand-cut chips or mashed (7) V/VE €6.5

Spinach: steamed, buttered (7), olive oil V/VE €7

Gem heart, tomato & avocado salad VE €11 12

Steamed tenderstem broccoli, olive oil & lemon VE €9 12

French beans, shallots & bacon €7 7

Crisp cauliflower, curry aioli, pomegranate & coriander VE €12 10

V - Vegetarian | VE - Vegan | V/VE - Vegan alternative available. Our teas and coffees are sustainably certified.
List of allergen: 1 Gluten - 2 Crustaceans - 3 Egg - 4 Fish - 5 Peanut - 6 Soy - 7 Dairy & Milk - 8 Nuts - 9 Celery - 10 Mustard - 11 Sesame - 12 Sulphur Dioxide & Sulphites - 13 Lupin - 14 Molluscs
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