

THE GALLERY

VEGETARIAN & VEGAN

STARTERS

Roast tomato & bell pepper soup, basil oil, coconut cream V/VE €14 ¹ (wheat, oats), 7, 9

Buffalo milk burrata, heirloom tomatoes, pesto, toasted focaccia & pine nuts V €23
¹ (wheat, rye, malt), 7, 8 (pine nut), 12

Heritage beets, whipped St Tola goats curd,
raspberries & seeded crackers V €20 ¹ (barley, oats, wheat), 7, 10, 12

SALADS

Superfood salad of mixed grains, broccoli, kale, bean sprouts, watermelon,
sesame oil & chilli dressing, pomegranate seeds
VE €20 ¹ (wheat), 6, 10, 11

Endive salad, Cashel Blue cheese, apple, walnut,
honey & wholegrain mustard dressing V/VE €20 ^{7, 8} (walnut), 10, 12

Add avocado €7 / Toons Bridge Halloumi €7 ⁷

MAINS

Wild mushroom risotto, truffle salt & pecorino V €34 ^{7, 12}

Gluten-free penne rigate, sun blushed cherry tomatoes, fine beans & rocket VE €28
⁸ (pine nut), 12

SIDES

Potatoes: fries (^{3, 9, 10, 12}), heritage (⁷), hand-cut chips (^{3, 9, 10, 12})
or mashed (⁷) V/VE €7

Steamed tenderstem broccoli, chili & lemon VE €10 ¹²

Spinach: steamed, buttered (⁷) or olive oil V/VE €8

Gem heart salad with Gordal olives, cherry tomatoes & mimosa VE €11 ^{7, 12}

Summer vegetables with mint V/VE €7 ⁷

Crispy cauliflower, curry aioli, mango, mint & coriander VE €14 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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