

# THE SIDECAR

## VEGETARIAN & VEGAN

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### STARTERS

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Roasted plum tomato soup, basil oil, cumin, toasted pine nuts V/VE €14  
*1 (oats, wheat), 7, 8 (pine nuts)*

Buffalo milk burrata, heirloom tomatoes, pesto,  
toasted pine nuts & garlic bread V €24 *1 (wheat), 7, 8 (pine nut), 12*

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

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### SALADS

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Superfood salad of mixed grains, watermelon, broccoli, kale,  
bean sprouts, sesame & 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*

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### MAINS

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Wild mushroom risotto, truffle salt & pecorino V €34 *7, 12*

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

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### SIDES

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Potatoes: fries (3, 9, 10), heritage (7), hand-cut chips (3, 9, 10) or mashed (7) V/VE €8

Garden Vegetables, fresh mint V/VE €7

Steamed tenderstem broccoli, chilli & 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 *12*

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