

# WINEPORT



## LODGE

## VEGAN & VEGETARIAN MENU



### STARTERS

<b>Today's Seasonal Soup</b> House Breads, Basil Oil or Regular Butter	€8	<b>Pear, Date &amp; Walnut Salad</b> Honey & Wholegrain Mustard Dressing	€9
<b>Irish Buffalo Mozzarella</b> Blackberries, Rosemary Focaccia, Glasson Rapeseed Oil, (Vegetarian)	€14	<b>Spinach Ravioli</b> filled with Ricotta & Sundried Tomato, Sage Cream Sauce, (Vegetarian)	€14



### MAINS

<b>Coconut Curry</b> Sweet Potato, Spinach & Chickpeas, Poppadum's, Basmati Rice	€19	<b>Spicy Tofu Burger</b> Guacamole, Red Onion, Tomato, House Fries	€18
<b>Risotto</b> Courgette, Peas, Cherry Tomato Basil & Ricotta Cheese (Vegetarian)	€19	<b>Linguine Pasta</b> Courgette Tempura, Pear, Chilli & Garlic, Lemon & Rocket Leaves (Vegetarian)	€17

### SIDES TO SHARE €5

House Fries, Rosemary & Sea Salt • Millhouse Farms Organic Leaves, Balsamic Dressing  
Steamed Seasonal Greens, Ginger & Soy Dressing • Orzo Pasta with Parmesan (Vegetarian)  
Creamed Spinach with Nutmeg (Vegetarian)



### DESSERTS all €6.50

<b>Fresh Fruit Salad</b> Seasonal Sorbets	<b>Chocolate &amp; Coconut Tart</b> Dairy Free Whipped Cream
<b>Winter Berry Granola Crumble</b> Vanilla Bean Ice Cream (Vegetarian)	<b>Classic Bread'n'Butter Pudding</b> Softly Whipped Cream, Custard (Vegetarian)

### TEA / COFFEE

<b>Tea Selection</b> Robt. Roberts Luxury Blend, Decaf, Green, Earl Grey, Peppermint, Chamomile	€4	<b>Coffee Selection</b> Americano, Cappuccino, Caffè Latte, Espresso, Caffè Macchiato, Caffè Mocha, Flat White	€4
<b>Deluxe Hot Chocolate</b> add Cream & Marshmallows	€5		

Soya Milk / Roasted Almond Milk / Whole Milk



If you need information regarding food allergens in our dishes please ask a member of staff for the complete list.  
Unlimited Pure Filtered Chilled Still & Sparkling Water €1 per person.