



HP Signature Vegan Menu

Starters

Roast Red Pepper & Tomato Soup €8.50 **Contains: 1a, 9**

Tofu €11.50 **Contains: 1a, 6, 11, 12**
Silkin Tofu, Pickled Vegetables, Honey & Soy Dressing

Artichoke €11.50 **Contains: 1a, 8f, 11, 12**
Globe Artichoke, Cannellini Humus, Sundried Tomato, Pistachio Dukkah

Main Courses €22.50

Frittata **Contains: 1a, 6**
Mediterranean Spiced Frittata, Tzatziki Dressing, Rocket & Cherry Tomato Salad.

Aubergine
Grilled Aubergine, Ratatoullie Stuffing, Herb Crushed Baby Potato, Basil **Contains: 8**

Madras
Medium Spiced Lentil & Vegetable Curry, Cardamom Rice, Naan Bread **Contains: 1a, 10, 12**

Desserts €8.90

Vegan Chocolate Cake **Contains: 1a, 6**
Chocolate Sauce, Vegan Vanilla Ice Cream

Sicilian Lemon Cake **Contains: 1a, 8g**
Lemon Gel, Granola Crumb & Raspberry Sorbet

Caramel & Apple Betty **Contains: 1a**
Caramel Sauce, Vegan Vanilla Ice Cream

Our Recommendation
Champagne by the Glass €17.50

SNIPE ¼ Btl 187ml, Prosecco €14.00 BIN 570

Allergens:

- | | | |
|---------------|-------------|---------------------|
| 1) Gluten | 3) Egg | 8b) Hazelnut |
| 1a) Wheat | 4) Fish | 8c) Walnut |
| 1b) Rye | 5) Peanuts | 8d) Pecan Nuts |
| 1c) Barley | 6) Soybeans | 8e) Brazil |
| 1d) Oats | 7) Milk | 8f) Pistachio |
| 2) Crustacean | 8) Nuts | 8g) Macadamia |
| | 8a) Almond | 8h) Cashew |
| | | 9) Celery |
| | | 10) Mustard |
| | | 11) Sesame |
| | | 12) Sulphites (SO2) |
| | | 13) Lupin |
| | | 14) Molluscs |

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