

THE BLANEY BAR

VEGAN & VEGETARIAN MENU

Homemade Soup £10 (VEO)

Soup of the Day - Seeded Granary Bread (1, 2, 9, 10, 12, 13)

Traditional Greek Salad with Feta (V) or Tofu (VE) £15

Cucumber - Tomato - Green Bell Pepper - Red Onion (7, 13)

Yellow Door's Rosemary & Red Onion Infused Focaccia £16 (V)

Ballyrashane Butter - Erne Grove Red Onion Jam - Burren Balsamic
(Serves 2) (2, 7)

SANDWICHES

Warm Bechamel & Onion Melt £14.50 (V)

Vegan Soybean Bechamel Cheese - Onion - Granary Seeded Roll (1, 2, 10, 11, 12, 13)

Warm Tofu Vegan Pesto Wrap £14.50 (VE)

Vegan White Sauce - Rocket (2, 10, 13)

MAINS

Veggie Burger £22 (VE)

Homemade Armagh Root Vegetable Pattie - Pan Brioche - Veggie Soya Cheese
Spiced Tomato Relish - Chunky Chips (1, 2, 9, 13)

Homemade Pasta £17 (VE)

Creamy Soya & Vegan Pasta - Courgette - Sun Blushed Tomato - Fresh Peas (2, 7, 13)

Roast Mixed Vegetable Gratin £24 (VE)

Roasted Zucchini - Eggplant - Carrots - Focaccia (1, 2, 7, 13)

DESSERTS

Seasonal Fruit & Pecan Cheesecake £10 (VE)

Sweet Soybean Ice Cream (2, 10, 13)

Apple Nut Crumble £10 (VEO)

Toasted Oats - Vanilla Soya Ice Cream (2, 10, 13)

Ice Cream £8 (VE)

Vanilla Soybean Ice Cream (13)

For your convenience a 10% gratuity will be added to your final food bill. Gratuities can be adjusted based on your experience. We prepare food from scratch in our kitchen and wheat flours and nut products are used throughout the day. If you have an allergy or intolerance to any food substance, please inform your server and we will do our utmost to accommodate your request.

*Allergens: 1 = Celery, 2 = Gluten, 3 = Crustaceans, 4 = Eggs, 5 = Fish,
6 = Lupin, 7 = Milk, 8 = Molluscs, 9 = Mustard, 10 = Nuts, 11 = Peanuts, 12 = Sesame Seeds, 13 = Soya,
14 = Sulphur Dioxide, (V) = Vegetarian, (VE) = Vegan, (VEO) = Vegan Optional*