

WINE CELLAR

PLANT BASED MENU

NIBBLES & STARTERS

Smoked almonds €5

House mixed olives €5

Tomato & vegetable broth, sourdough croutons €8.50

Roast Pumpkin, pickled pumpkin, maple syrup, vegan feta, pumpkin seeds €12.50

MAINS

Tomato & Chilli Caserecce - cherry tomatoes, garlic, chilli, scallion, vegan parmesan €16

Cavolo Nero Rigatoni - crispy kale, chilli, pangratatto €20

Margherita Pizza - tomato sugo, vegan mozzarella, basil €16

Pizza Vegeteriano - aubergine, courgette, mixed peppers, vegan mozzarella, basil €17

SIDES: Chunky potato wedges, vegan basil aioli €7.50

DESSERTS

Chocolate and Coconut Tart €8.50

Scúp Lime Sorbet - blueberry compote €8.50

- Allergen menu available.
- A 12.5% service charge applies to groups of 4 or more.

FALLON & BYRNE
DUBLIN

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DUBLIN

FOR FOOD LOVERS BY FOOD LOVERS