

Vegetarian/Vegan Menu

Starters (Small/Large)

Hartley's Baked Garlic & Parmesan Loaf (V)

Spice Bag Potato Skins, Tomato Tequila Jam, Sour Cream, Chives (V)

Goats Cheese & Pickled Beetroot Salad, Sweet Spiced Almonds,
Orange, Toasted Black Onion Seeds (V)

Southern-Fried Enoki Mushrooms & Cashew Cheese, Sriracha Caramel (Vegan)

Mains

Aubergine & Onion Bhaji, 24 Hr Black Dahl w/cashew nuts,
Potato/cauliflower/poratha samosa, Mango Chutney (Vegan)

Crispy Haloumi Burger, Tomato Tequila Jam, Sour Cream
Sesame Bun, Baby Spinach, Chips (V)

Crispy Enoki Mushroom (Vegan)

Vegan Ciabatta Loaf, Mango Salad, Banana Ketchup, Rocket

Sides

Chips/Skinny Fries (Vegan) €5

Asparagus w/Lemon & Parmesan €8

Hartley's House Salad w/Mixed Seeds (Vegan) €6.5

Hartley's Onion Rings (Vegan) €7.5

Creamy Chive Mash €6

Rocket & Parmesan Salad, Balsamic Dressing €7

Puddings

Hartley's Sundaes

- **Hot Chocolate Fudge** w/chewy brownie bits
- **Strawberry Shortcake**

Hartley's Eton Mess, Passionfruit Curd, Raspberries, Pistachio Brittle

Chocolate Peanut Butter Brownie, Chocolate Sauce, Vanilla Ice Cream

Ginger Sticky Toffee Pudding, Salted Bourbon Toffee Sauce, Vanilla Ice Cream

Gooseberry & Elderflower Compote, Plant-based Vanilla Ice Cream,
Toasted Quinoa, Almond & Pecan Granola (Vegan)

Selection of Hartley's Home-Made Ice Cream (see server)