



# POACHER

R E S T A U R A N T

## Vegetarian & Vegan Menu

### Starter:

<b>Soup of the Day</b>	€ 6.5
Buckhorn Oil, Toasted Seeds	
<b>Crispy Cauliflower &amp; Vegan Cheese Wings</b>	€ 8
Raita, Fermented Vegetables	
<b>Courgette, Spinach &amp; Hazelnut Falafel</b>	€ 7
Courgette Chutney, Tahini Garlic Dip	
<b>Organic Beechwood Smoked Tofu</b>	€ 7.5
Crispy Fried, Dukkha, Pickles, Gold River Farm Organic Salad Leaves	

### Main:

<b>Lentil &amp; Sweet Potato Cake</b>	€ 16
Coriander & Pistachio Pesto, Summer Cabbage	
<b>Pan Fried Saitan Steak</b>	€ 19
Aubergine & Olive Oil Puree, Herb Risotto	
<b>Kohlrabi, Flat Parsley &amp; Lemon Fregola</b>	€ 17
Fermented Cauliflower	
<b>Crispy Baked Turkish Borek Cigars</b>	€ 18
Stuffed with Spinach & Vegan Feta Cheese, Seasonal Vegetables	

### Vegan Dessert:

<b>Raw Dark Chocolate Brownie</b>	€ 8
Ice Cream, Summer Berries	
<b>Mango &amp; Passionfruit Sorbet</b>	€ 6.5
Chilli Spiced Pineapple Confit, Biscuit Crumbs	
<b>Pistachio Cake</b>	€ 7.5
Raspberry Coulis, Soy Yoghurt, Ice Cream	

*If you have any dietary requirements,  
please do not hesitate to inform your  
waiter/ess for further information and  
details of the allergens on this menu.*