

the
WINE CELLAR
AT FALLON & BYRNE

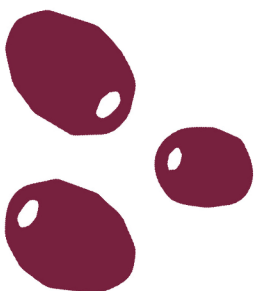
Allergen menu available.

A 12.5% service charge applies to groups of 4 or more.

PLANT BASED MENU

nibbles & starters

SMOKED ALMONDS	5
HOUSE MIXED OLIVES	5
TOMATO & VEGETABLE BROTH, SOURDOUGH CROUTONS	8.5
BEETROOT, CHICORY, ORANGE, VEGAN FETA, PISTACHIO	12.50
ROSEMARY & SEA-SALT FOCACCIA Extra virgin olive oil	7.50
PADRÓN PEPPERS	7.50



mains

TOMATO & CHILLI CASERECCCE	16
Cherry tomatoes, garlic, chilli, scallion, vegan parmesan	
PUMPKIN RISOTTO	20
Pumpkin seed dressing, kale	
MARGHERITA PIZZA	16
Tomato sugo, vegan mozzarella, basil	
PIZZA VEGETERIANO	17
Aubergine, courgette, mixed peppers, vegan mozzarella, basil	

sides

CHUNKY POTATO WEDGES, VEGAN BASIL AIOLI	7.5
GARLIC PIZZA BREAD	8.5

desserts

CHOCOLATE AND COCONUT TART	8.5
Gluten-free oats	
SCÚP LIME SORBET	8.5
Blueberry compote	