



VEGETARIAN EVENING MENU 2026

APPETIZERS

- Soup of the Day** served with crusty roll or brown soda bread ^{3,7,11,1(Wheat)} €7.00
- Darnley Veggie Caesar Salad** €9.00
cos lettuce, herb croutons and parmesan shavings, tossed in a Caesar dressing ^{3,7,10,1(Wheat)}
- Crispy Fried Brie Bon Bons** ^{3,7,13,1(Wheat)} €11.00
rhubarb mango chutney, pear & pomegranate salad
- House Salad** ^{14,13} €9.00
mixed leaves, tomatoes, avocado, mixed nuts & seeds with a balsamic vinaigrette

MAINS

- Mushroom, Sweetcorn and Parmesan Pasta** ^{3,9,13,7,1(wheat)} €17.00
penne pasta bound with sautéed mushrooms and sweetcorn in a garlic & parmesan cream sauce
- Vegetarian Stir Fry** stir-fry of vegetables, sweet chilli sauce, €17.00
Asian herb, cashew nuts, served with a choice of rice or noodles ^{6,8,14,1(wheat)}
- Darnley Super Food Salad** ^{7,10,14(Hazelnut, Almond, Cashew, Walnut, Pecan, Brazil Nut)} **Starter €11.00 - Main €16.50**
beetroot, steamed broccoli, roasted seeds, nuts, avocado and goat's cheese ^{3,7,14}
- Vegetarian Falafel Burger** ^{3,7,13,1(Wheat)} €17.00
falafel burger, sliced tomato, pickled carrots, coriander, in a toasted brioche bun,
with sweet potato fries

Please Ask Your Server if Dishes can be Veganised

Separate Dessert & Drinks Menu available on request

ALLERGENS

1–Gluten, 2–Crustacean, 3–Eggs, 4–Fish, 5–Peanuts, 6–Soya, 7–Milk, 8–Molluscs, 9–Celery, 10–Mustard, 11–Sesame,
12–Lupin, 13–Sulphur, 14–Nuts

Please inform a member of staff if you have any allergen requests. We strive to create allergy free meals when requested but this cannot be guaranteed due to potential of trace allergens in the working environment & supplied ingredients. Patrons are encouraged to consider this information in the light of their own individual requirements.

www.darnleylodgehotel.ie