



## SAMPLE A LA CARTE MENU

### SMALL PLATES

- Soup of the day, served with homemade bread (6)
- Goatsbridge trout tempura style served in a soft shell taco with jalopeno salsa (9)
- Prawn & avocado sushi rice, wasabi, seaweed and pickled ginger (9)
- Antipasti cured meat plate, pear parfait, ginger chutney and toasted brioche (9)
- Chilli chicken salad, parsnip and sweet potato crisp and cashew nuts (8)
- Maple glazed ham hock, poached egg with a mustard dressing (8)

### LARGE PLATES

- Beer battered fish and chips, served with mushy peas and a tartare sauce (18)
- The Greenhouse burger with smoked bacon and cheddar cheese, spicy mayo and tahini slaw (18)
- 10oz ribeye steak served with roasted veg, house fries and a béarnaise sauce (26)
- Catch of the day – please ask your server for more details (market price)
- Chicken supreme, sweet potato & chorizo jacket potato, served with sour cream, chives and a tahini coleslaw (20)
- Confit pork belly, house potatoes, braised red cabbage with an apple and pear chutney (21)
- Panfried hake served with a fennel potato cake, pickled vegetables and a tomato salsa (22)
- Ba'hale bowl, a delicious combination of rice, quinoa, cauliflower, courgette, pickled veg, avocado and sriracha dressing served with one of the following, chicken, prawn, trout or halloumi (18)
  
- House fries, sauté onions, seasonal veg, side salad, mashed potato, sauté mushrooms, homemade bread, baked sweet potato, chorizo (4)

### SWEET PLATES

- Rum and raisin brioche pudding, malibu custard and pineapple ice-cream (9)
- Lemon meringue Alaska (9)
- Poached pear and walnut crumble served with salted caramel custard and vanilla ice-cream (8)
- Selection of Irish cheeses (10)
- Chocolate bomb, served with vanilla ice-cream, honeycomb and a hot chocolate sauce (12)
- Selection of ice-cream (5)

*Our menu contains allergens. If you suffer from an allergy or intolerance, please advise a member of the team who will share with you our list of allergens. Our house water is triple filtered, Echo Water, available in still or sparkling: €3/1l.*

Maria Raftery | Culinary Director