



SAMPLE A LA CARTE MENU

SMALL PLATES //

Soup of the day, house bread (6)
Scotch egg, quinoa falafel, avocado, tahini, hot sauce (9)
Chicken satay, mixed leaves, pickled onion, grape and cashew nut salad (8)
Prawn toast, corn salsa, chipotle sauce (9)
Smoked goatsbridge trout poke bowl, rice, quinoa, pickled cucumber, avocado (9)
Crudities, red pepper hummous, feta, olive cream cheese, flatbread (8)

LARGE PLATES //

Beer battered fish, house chips, mushy peas, tartare sauce (18)
10oz sirloin steak, glazed carrot & parsnip, peppercorn sauce, house fries (26)
Catch of the day, please ask your server for more details (market price)
The greenhouse burger, smoked bacon, cheddar cheese, spicy mayo, house fries (18)
Braised beef, mustard grain mash, roasted root vegetables, chimichurri sauce (22)
Confit pork belly, new potatoes, sour cream, pancetta, pickled salsa (21)
Thai green chicken curry, coriander rice (20)

SIDES //

house chips, sauté onions/mushrooms, seasonal veg, side salad, mash potato, sour cream potatoes (4)

SWEET PLATES //

Passionfruit meringue alaska (8)
Chocolate bomb, vanilla ice cream, honeycomb, hot chocolate sauce (12)
Milk cake, peanut butter ice cream, salted popcorn (8)
Selection of irish cheeses (10)
San sebastian cheesecake, spiced fruits (8)
Selection of ice cream (5)

AFTER DINNER DRINKS // (12)

Espresso Martini vodka, kahlua and espresso

French 75 bombay sapphire gin, lemon juice, prosecco

Baileys Midnight Mint a smooth baileys, smirnoff vodka, crème de menthe

Please always inform your server of any allergies. For allergy information, please ask a member of staff for our Food Allergen Information Card. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Our house water is triple filtered, Echo Water, available in still or sparkling: €3/1L. A 10% service charge will be added to parties of 8 plus.