

THE GREENHOUSE

A LA CARTE

Starters

Chicken Liver & Foie Gras Parfait, port wine jelly, walnut & raisin toast (€10) (1,3,7)

Fried Aubergine Hummus, date syrup, poppadum (€9)

Smoked Fish Cake, dressed green leaves, pickled radish, tartar sauce (€9) (1,3,4,7,9,10)

Crispy Red Prawns, chilli jam, garlic aioli (€11) (1,2,3)

Main Courses

Sirloin Steak, red wine shallots, peppercorn sauce, thick cut chips (€28) (7,10)

Grilled Hake, herb crumb, sautéed greens and almonds, seaweed hollandaise (€25) (1,3,4,7)

Crispy Pork Belly, chef's black pudding, roast carrots, creamy savoy, wholegrain mustard (€25) (3,7,9,10)

Tempura Tenderstem Broccoli, pomegranate, feta, kale, romesco sauce (€22) (1,3,8,9)

Sides (€4) thick cut chips | mashed potato | organic salad with balsamic & parmesan | swede & carrot mash

Desserts

Vanilla Crème Brulee, shortbread biscuit (€9) (1,3,7)

Chocolate Brownie, caramel and marshmallow popcorn, vanilla ice-cream (€9) (1,3,7)

Custard Choux Bun, fresh cream and blackberry (€9) (1,3,7)

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary service charge of 12.5% will be added for groups of 8 and above.