

The Greenhouse Bar & Eatery

Three course set menu for parties of ten plus | forty-five euro per person

STARTER

Chicken liver parfait, house chutney, sourdough toast (1,3,7)

Garlic flatbread, hummus, roasted aubergine, pomegranate (1)

Soup of the day, guinness and treacle bread (1,7,9)

MAIN COURSE

Slow cooked short-rib of beef, creamed mash, glazed onion, wilted greens (1,9)

Roasted hake, potato hash, caper butter sauce, creamed cabbage (4,7,9)

Potato gnocchi, house tomato sauce, italian mozzarella, side salad (1,3,7)

DESSERT

Warm chocolate brownie, vanilla ice-cream, caramel sauce (1,7)

Buttermilk panna cotta, seasonal berry compote, ginger crumble (1,7)

Crème brulee, ed's homemade shortbread biscuits (1,7)

Our table water is premium filtered still & sparkling provided by ICE water: 3.00 per bottle

1 Gluten 2 Milk 3 Egg 4 Sulphates 5 Celery 6 Lupen 7 Nuts 8 Peanuts 9 Soy 10 Shellfish 11 Fish 12 Molluscs 13 Mustard 14 Sesame

Detailed information above on the fourteen legal allergens is available, however we are unable to provide information on other allergens. 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. All our beef is sourced locally and is 100% Irish.