

THE GREENHOUSE at Mountain View

SMALL PLATES

Roasted celeriac and white onion soup (7) €9

Confit duck leg, korean kimchi, watercress and radish (6) €14

Warm garlic and herb freshwater prawns, toasted focaccia, fine herbs (4,7,12) €15

Salt baked beetroot and avocado tian, toasted hazelnut, wild rocket (7,8) €12

LARGE PLATES

8oz rib-eye steak, wilted spinach, garlic confit, onion jam, peppercorn sauce (7) €35

Pulled and pressed lamb shank, buttered cabbage, roast vegetable rosemary jus (1,7,12) €28

Free range supreme of chicken, smoked ham, goats' cheese and tarragon mousse, celeriac, baby leeks, chicken jus (7,12) €28

Seared Goatsbridge trout, buttered green beans, fennel, lemon and seaweed butter sauce (4,7) €26

Honey baked squash, puy lentil, courgette, ras al hanout spice (12) €20

Sides: Triple cooked chips €5.50 - Truffle & parmesan fries €6

SWEET PLATES

Lemon meringue tart, lemon sorbet (1,3,7) €10

Buttered popcorn crème brulee, brown butter madelines (1,3,7) €10

Warm sticky toffee pudding, caramel sauce, vanilla ice-cream (1,3,7) €10

Sample a la carte menu – Subject to change.

Our table water is premium filtered still & sparkling provided by ICE water €3 per jug.

1 Gluten 2 Crustaceans 3 Egg 4 fish 5 peanut 6 soybeans 7 milk 8 nuts 9 celery 10 mustard 11 sesame seed 12 sulphur dioxide and sulphites 13 lupin 14 molluscs

The fourteen legal allergens are listed above. 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.