



## The Greenhouse - Dinner Menu

### STARTERS

Beechwood chicken, cos textures, parmigiano shavings, cauliflower and blue cheese bon-bon's, remoulade dressing (14)

Cream of roasted butternut squash and celeriac soup, highbank apple drizzle, homemade house bread (9)

Dungeness crab and pink prawn timbale, citrus aioli, pickled organic beets, dressed rocket, toasted sourdough (15)

Corn fed chicken, baby leek and wild mushroom vol au vont, tarragon and chablis velouté (14)

### MAIN COURSES

Thyme and garlic roasted supreme of free-range chicken, duck fat fondant potatoes, pea and smoked bacon fricasee, port wine pan jus (28)

Herb crusted Kilmore quay atlantic hake, sautéed baby potatoes, garlic and ginger, tender stem broccoli, chantenay carrots, coconut kafir sauce (30)

Slowly braised Costelloe's pale ale Hereford beef short-rib, root vegetable mousseline, creamed Idaho potato, tobacco onion, red wine jus (30)

Miso glazed roasted butternut squash, cauliflower textures, pine kernels, cranberries, fine herb and red pepper dressing (24)

### DESSERTS

Foraged raspberry and Belgian white chocolate mascarpone cheesecake, shortbread crumb, seasonal berry compote (10)

70% chocolate brownie, dulce de leche, macerated poached pear, coffee mascarpone (10)

Warm cinnamon scented bramley and plum tartlets, shortcrust pastry, baileys scented anglaise, vanilla pod ice-cream (10)

Chef Ger's locally selected cheeses: Coolea, Ballylisk Rose Brie, Durrus and Knocknane Smoked Cheddar, crackers, house chutney (16)

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are on listed on the menu, and we cannot guarantee the total absence of allergens. A detailed allergen menu is available on request; however, we are unable to provide information on other allergens outside of the fourteen legal allergens. Menu subject to seasonal change. Our beef is 100% Irish origin.