

The Greenery

Winter A la Carte Dinner Menu

EARLY BIRD MENU (5pm to 7pm Sunday to Thursday only) (*E) 2COURSES €20 / 3COURSES €23

Starters

Chicken & leek terrine w/ seasoned Prosciutto, Sicilian pistachio, fennel, relish & sweet carrot	9.5
Pumpkin chestnut & sage soup w/ treacle bread (E)	8
Marinated organic Clare Island Salmon w/ Crab & winter pickled vegetables	12.5
Blue falls soft Goats cheese, poached pear, watercress, beetroot & endive salad (E)	9.5
Buffalo Chicken Wings w/ Celery Sticks, blue cheese (E)	7.5
Wild mushroom risotto w/ parmesan & truffle oil (E)	9.5
Roast bell pepper hummus w/ flat bread foccacia, olives & pesto (E)	8

Mains

Seared Fillet of Hake, celeriac puree, kale, caper vinaigrette & herb baby potato (E)	22
Supreme of corn-fed chicken, crispy pancetta, sprouts, fondant potato, cranberry, masala jus & sage stuffing (E)	22
Chargrilled Dry aged sirloin, horseradish mash, French buttered beans & pink peppercorn & brandy sauce	28.5
Roast stuffed butternut squash w/ peppers, feta, quinoa & roast cherry tomato (E)	18
Pan-fried Seabass w Courgette fritters, coconut & clam cream, sweet potato & coriander	24
Classic Beef Burger w/ baby gem, tomato, monterey jack cheese & fries (E)	18
Seafood Linguine w/ chilli, garlic, olive oil, parsley & rocket	22

Sides

5

Rocket & Parmesan Salad

Parmesan Fries

Sprouting Broccoli w/ toasted almonds

Roast New potatoes

Sweet Fries

Service charge of 12.5% added to parties of six or more