

# The Greenery

## A LA CARTE DINNER MENU 2018

EARLY BIRD MENU (5pm to 7pm Sunday to Thursday only)

(E) 2COURSES €22 / 3COURSES €25 (\*excluding supplement) [E = Early bird options]

### Starters

Thai Fish cakes w/ aioli, chilli sauce & pepper salsa (E)	9
Soup of the Day w/ treacle bread (E)	7.5
Beetroot & Blue falls soft Goats cheese tarte Tatin, glazed Onion & golden Raisins (E)	9.5
Buffalo Wings w/ Celery & blue Cheese (E)	8
Kilkee Crab Tian w/ tomato, avocado, pine nuts, pea shoots & homemade bread	12.5
Prawn Pil Pil w/ rocket & chargrilled ciabatta	12.5

### Mains

Tandoori Corn-fed Chicken w/ Bombay potato, apricot, chutney mint riata & poppadum (E)	22
Grilled Cod w/ cauliflower puree, wild mushroom, sautéed spinach, lemon & sea salt potato (E)	23
Rigatoni Pasta w/ wild mushroom, spinach, courgette, pine nuts, rocket & aged parmesan (E)	17
8oz Rib Eye Steak w/ shallot puree, sun blushed tomato, watercress & parmesan fries (E+*€5)	25
Classic Beef Burger w/ Baby Gem, Tomato, Monterey Jack Cheese & Fries (E)	18
Grilled Seabass, micro ratatouille, spiced chickpea puree & saffron aioli	24
Market Fish of the Day (please ask the server)	22

### Sides

Onion Mash – Parmesan Fries – Seasonal Greens – Rocket Salad	4
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**Meat** – Youngs of Kildare **Veg** – Vernon **Fish** – Wright

12.5% Service charge added to all parties over 6 persons