

# The Greenhouse Bar & Eatery

## Sample A la Carte Menu

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### SNACKS

House focaccia bread, olive oil & balsamic vinegar 5.00

Marinated olives 5.00

### STARTER

Chicken liver parfait, house chutney, sourdough toast (1,3,7)	11.00
Garlic flatbread, hummus, roasted aubergine, pomegranate (1)	11.00
Beef shin croquette, celeriac remoulade, pickled cucumber (1,3,8,9,10)	12.00
Soup of the day, guinness and treacle bread (1,7,9)	7.00
Smoked haddock gratin, cherry tomato, smoked cheddar spring onion, crème fraiche (4,7)	12.00

### MAIN COURSE

8oz sirloin steak, house chips, onion ring, peppercorn sauce	35.00
Roasted hake, potato hash, caper butter sauce, creamed cabbage (4,7,9)	27.00
Chicken supreme, mushroom risotto, sautéed leeks (7)	25.00
Potato gnocchi, house tomato sauce, italian mozzarella, side salad (1,3,7)	22.00
Spiced pork belly, with glazed carrots, dried fruits, red pepper cous-cous (1,7)	26.00

SIDES 5.50

*House chips, truffle & parmesan chips (6.00), creamed mash, carrot & parsnip, house salad*

### DESSERT

Selection of Irish cheeses, crackers, quince, grapes	12.00
Warm chocolate brownie, vanilla ice-cream, caramel sauce (1,7)	9.00
Buttermilk panna cotta, seasonal berry compote, ginger crumble (1,7)	9.00
Crème brulee, ed's homemade shortbread biscuits (1,7)	9.00
Passionfruit tart, meringue, passion fruit coulis	9.00

RORY NOLAN - HEAD CHEF

Our table water is premium filtered still & sparkling served in a large bottle provided by ICE water 3.00

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, 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.