



## Room Service Menu

### Starters

#### Soup Du Jour € 8.50

served with homemade pumpkin seed wheaten bread and Irish butter (1,2,6,9,10)

#### Whipped Ardsallagh Goats' Cheese €12.50

served with beetroot carpaccio, candied walnuts, compressed apple, lime and honey dressing, golden river salad leaves (1,6,7,10,12)

#### Fish Cakes €14.50

served with creamed leeks, fennel and parsley salad, lime and honey dressing, dill oil (1,2,3,6,10,12)

#### Croquet Monsieur €17.00

Limerick glazed ham, confit onions, hegarty's cheddar cheese, mustard mayo, bechamel sauce, fried egg, golden river salad leaves (1,2,6,8,10,12)

#### Charcuterie Board €26.00

speck bresaola, coppa, ham hock terrine, young buck blue cheese, durrus, cais na tìre, sourdough crostini, Sundried tomatoes pesto, quince jam (1,6,7,10,12)

### Main courses

#### The Green Beef Burger €22.00

served with confit garlic mayo, tomato relish, baby gem lettuce, gherkins, smoked cubbeen, onion ring, brioche bun, hand cut fries (1,2,8,10,12)

#### Short Rib of Beef €26.50

creamy mash potatoes, charred scallion, pickled red onion, onion ring, chilli and soy jus. (1,6,8,10,12)

#### Salted cod €28.00

confit potatoes, mussel tartare sauce, dill oil, fennel and dill salad (3,6,12,14)

#### Butternut Squash Ricotta and Sage Risotto €24.00

ricotta, black garlic, crispy sage, Parmesan shavings (1,6,7,10,12)

#### Chicken Supreme €28.00

chicken leg terrine, mushroom puree, pickled mushrooms, creamed leeks, crispy leek, red wine jus (1,2,6,8,10,12)

### Desserts

#### Spiced Orange and Whiskey Cake €10

whiskey caramel, dark chocolate cremeux, charred orange segments and orange crisp (2,6,12)

#### Blackberry, Dark Chocolate and Hazelnut Mille Feuille €10

blackberry gel, dark chocolate cremeux, mascarpone vanilla cream, blackberry curd (1,2,6,7,10)

#### Pear and Almond Tart €10

whiskey caramel, crème anglaise, vanilla bean ice cream (1,2,6,7,10,12)

#### Allergen Guide

Allergen Guide 1 Cereals Gluten (Wheat) 2. Eggs 3. Fish 4. Peanuts 5. Soyabeans 6. Milk  
7. Nuts 8. Mustard 9. Sesame Seeds 10. Lupin 11. Celery 12. Sulphur Dioxide 13. Crustaceans 14. Molluscs

All beef is of 100% Irish Origin.

Please advise your server of any allergens you may have.

*The Green Team x*

