



Lunch Menu

Starters

Soup Du Jour €8.50

homemade pumpkin seed wheaten bread and Irish butter
(1, 2, 5, 6, 9, 10)

Fish Cake €12.00

creamed leeks, fennel and dill salad, dill oil
(1, 2, 3, 6, 10, 12)

Chicken Leg Terrine €12.00

parsley emulsion, pickle mushrooms, chicken jus
(1, 2, 5, 8, 10, 12)

Toons Bridge Mozzarella €12.00

wild garlic pesto, confit cherry tomatoes, focaccia
(1, 5, 6, 7(pine nuts), 10)

Sandwiches

Ham and Cheese Toastie €12.00

limerick glazed ham, confit onions, Hegarty's Cheddar cheese,
mustard mayo (1, 2, 6, 8, 10, 12)
Add chips or soup €3 supplement

Prawn Po' Boy €18.00

tempura prawns, guacamole, pico de gallo, pickled red onion,
chipotle mayo (1, 2, 5, 8, 9, 10, 12, 13)

Roast Chicken €16.00

Crowes streaky bacon, baby gem, tomato, confit garlic mayo,
sourdough, hand cut chips (1, 2, 5, 8, 10)

Rare Roast Beef Sandwich €24.00

sirloin steak, red onion marmalade, sautéed mushrooms,
dressed rocket, horseradish mayo, sourdough (1, 2, 5, 6, 10, 12)

Salads

Ardsallagh Goat's Cheese €15.00

beetroot carpaccio, compressed apple, candied pecans golden river
salad leaves, chardonnay dressing (1, 6, 7(walnuts), 10, 12)

Burrata €15.00

pear and speck ham, golden river leaves, chilli flakes,
lime and honey dressing (5, 6)

Chicken Caesar Salad €18.00

roasted chicken breast, Crowes streaky bacon, sourdough croutons,
Confit tomatoes, shaved Parmesan, Caesar dressing (1, 2, 3, 5, 6, 8, 10)

Skeaghanore Duck Leg €22.00

baby kale, pomegranate, grapefruit, cashew nuts, red amaranth, garlic oil
(5, 7(cashew), 12)

Mains

The Green Beef Burger €24.00

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 €24.00

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

Salted Cod €24.00

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

Salt Baked Celeriac and Truffle Risotto €23.00

ricotta, hazelnuts, parsley, Parmesan shavings
(1, 6, 7(hazelnuts), 10, 12)

Sides

Hand Cut Fries €5

The Green Side Salad €5

Salt Baked Baby Potatoes, Salsa Verde €5

Desserts

Spiced Orange and Whiskey Cake €10.00

whiskey caramel, dark chocolate cremeux,
charred orange segments and orange crisp (2, 6, 10, 12)

Strawberry and White Chocolate Mille Feuille €10.00

strawberry gel, white chocolate cremeux, mascarpone vanilla cream,
(1, 2, 6, 10)

Citrus Eton Mess €10.00

lemon curd, shortbread, mascarpone cream, meringue crisps (1, 2, 6, 10)

The Green Cheeses Board €20.00

Cashel blue, Hegarty's cheddar, smoked cubbeen, durrus,
lavosh crackers, quince, candied walnuts and fig chutney

Allergens

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

