

Lunch Menu

Classics

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)

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

Roast Chicken €16.00

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

Ardsallagh Goat's Cheese €15.00

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

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)

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)

Sides

Hand Cut Fries €5

The Green Side Salad €5

Desserts

Strawberry and White Chocolate Mille Feuille €10.00

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

Spiced Orange and Whiskey Cake €10.00

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

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