

## Lunch Menu

## Light Bites

#### Soup Du Jour €8.50

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

#### 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

## Ardsallagh Goat's Cheese €15.00

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

## Fish Cake €12.00

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

#### Roast Chicken €16.00

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

#### 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)

## 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)

#### 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