

# THE GREENROOM



SHOULD YOU HAVE ANY DIETARY CONCERNS OR ALLERGIES, PLEASE FEEL FREE TO ASK YOUR SERVER

## STARTERS

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### POACHED NORTH ATLANTIC SALMON

DILLISK MARBLE, PEPPER VELOUTÉ, GINGER WASABI MAYONNAISE, PICKLED CUCUMBER, ORANGE **3,7,10** €15

### CHICKEN TERRINE

APRICOT, SPINACH, PICKLED HERITAGE CARROT, MUSTARD, PRUNE CHILLY DRESSING **3,6,10, 11** €12

### SEAFOOD CAKE POLENTA CRUST FISH CAKE

CHORIZO CIDER PEA BROTH, DRESSED CRAB **3,4,7,9** €12

### LASAGNE

FOUR LENTIL RAGOUT, SPROUTED LENTIL SALSA, TOMATO CASHEW SAUCE **2,6,14** €12

### BOILIES GOATS CHEESE SALAD

CARROTS, SPROUTING BROCCOLI, DUKKAH TUILE, HAZELNUT, ORANGE DRESSING AND TARRAGON OIL **2,3,5,6,14** €12

### SOUP OF THE DAY

CROUTON **14 (VE)** €9.5

### Our Local Suppliers:

Cullen's- Fresh Fruit & Vegetables  
Kish Fish  
Atlantis  
Glanbia Local Dairy  
Pat O Neill's Pork  
John Hempenstall - Wicklow Farmhouse Cheese  
Meadowfield Goat's Cheese  
Wild About, Greens Berry Farm

*We are proud to continually source fresh vegetables & fruits from within County Wexford*

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## MAIN COURSES

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### HEREFORD BEEF FILLET

SALT BAKED CELERIAC, KALE, SPRING ONION, TRUFFLE,  
CHANTRELLE AND PEPPER SAUCE **6**

€42

### BRAISED MONKFISH TAIL

TORTELLINI, SEA LETTUCE, PAK CHOI, TOMATO AND SPRING ONION **3,7,14**

€32

### BARBERRY DUCK

HERITAGE CARROT, KIMCHI, PLUM, BRUSSELS SPROUT,  
BLACK GARLIC MISO, SESAME **5,14**

€32

### DUO OF IRISH LAMB

RACK, NECK AND BEETROOT TERRINE, LEEK, FRIED MINT YOGHURT **4,6,14**

€32

### NORTH ATLANTIC SALMON

AUBERGINE, TENDERSTEM BROCCOLI, COCONUT YOGHURT,  
MUSTARD POPPY DRESSING **7,10**

€30

### ORANGE COUS-COUS VEGETABLES KEBAB

PEPPERS, CAULIFLOWER, POMEGRANATE, COCONUT MINT SAUCE **(VE),2,14**

€24

### SLOW BRAISED RIB OF BEEF

TRIMMING PIE, PARSNIP, PICKLED CELERY, BARLEY AND CHIMICHURRI  
**3,4,6,10,11,14**

€28

## SIDE ORDERS

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€5

### HERITAGE CARROTS

WASABI SESAME, GINGER ORANGE DRESSING **5**

### LENTIL AND ONION FRITTER,

MINT YOGHURT **6**

### TOSSED SALAD

MAPLE DRESSING **10**

## DESSERTS

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### CHOCOLATE PAVÉ- SEA SALTED MILK CHOCOLATE MOUSSE

CONNEMARA PEATED IRISH WHISKY, DARK CHOCOLATE SPONGE, LAYER WITH MILK CHOCOLATE GANACHE, WHITE CHOCOLATE CARAMEL, MILK ICE CREAM **4,6,14** €12

### RED WINE POACHED PEAR WITH BEETROOT DACQUOISE

LEMON SORBET, COCONUT, GINGER AND BASIL **2,3,14** €10

### COCONUT MANGO & PASSION CREMIEUX

FRESH MANGO COMPOTE, TROPICAL FOAM, CARAMELIZED COCONUT TUILE, FRESH FLOWERS, TROPICAL FRUIT SORBET **2** €10

### GLENOWN ICE CREAM STRAWBERRY

VANILLA, CHOCOLATE, WHITE CHOCOLATE CRUMBLE, RASPBERRY AND STRAWBERRY GEL SERVED WITH FRESH SEASONAL BERRIES. MINT & FRESH FLOWERS **3,6,14** €10

### IRISH FARMHOUSE CHEESE

SELECTION OF 03 CHEESE ARTISAN CRACKERS FRESH CELERY CHUTNEY, GRAPES, CANDIED WALNUTS **2,4,5,6,10,11,14** €15

**(GF)** DENOTES GLUTEN FREE  
**(V)** DENOTES VEGETARIAN  
**(VE)** DENOTES VEGAN

### Allergens

**1** Peanuts, **2** Treenuts, **3** Eggs, **4** Sulphites, **5** Sesame, **6** Milk, **7** Fish, **8** Molluscs,  
**9** Crustaceans, **10** Mustard, **11** Celery, **12** Soya, **13** Lupin, **14** Gluten

CHURCHILLS RESERVE PORT- 20 CL €17

MOUNT HORROCK'S CORDON CUT RIESLING 2015- HALF BOTTLE €57