



GREENES

VALENTINE MENU €59pp

STARTERS

CHICKEN LIVER PATE, HAMHOCK RILLETE
Tomato Chutney and Brioche Bread

COURGETTE AND LEMON RISSOTO ©
Grilled Courgette and leek oil

SALMON GRAVLAX ©
Pickles vegetables and Almond Sauce

SOUP OF THE DAY (V)
Seasonal Garnish

MAIN COURSE

PAN FRIED SMOKED COD ©
Seafood Bisque Sauce and Kale

SKEAGHANORE DUCK BREAST
Roasted Apple, Soy and Ginger Sauce, Pickle Berries

BRAISED TWOMEYS FEATHERBLADE
Mash Potato, Homemade Barbecue Sauce and Green Leaves

GRILLED SPICE HALLOUMI
Seasonal Vegetables and Romesco Sauce

SIDES

HOUSE SALAD (S)

HOUSE FRIES (G, S)

ROASTED VEGETABLES
AND POTATOES (CM, S)

DESSERTS

STICKY DATE PUDDING
Toffee Brandy Sauce, Vanilla Ice-Cream

WHITE CHOCOLATE SORBET
Crispy quinoa, Hibiscus Sauce

SPICED 70% CHOCOLATE PARFAIT
Vegan Chocolate Sorbet

SELECTION OF SORBETS

SELECTION OF IRISH FARMHOUSE CHEESES
Cheese Crackers, Quince, Onion Chutney,
Fruit & Nuts

PLEASE NOTE

All beef and lamb products are 100% Irish and locally sourced.

For groups of 8 or more a 10% service charge will be added to the bill.

All tips, gratuities & service charges are distributed to staff on a basis agreed with our staff.

FROM OUR HEARTS TO YOURS, HAPPY VALENTINE'S DAY



ALLERGENS

N - NUTS | **PO** - PISTACHIO | **W** - WHEAT | **CR** - CRUSTACEANS | **CM** - MILK | **E** - EGGS | **F** - FISH |
G - GLUTEN | **ML** - MOLLUSCS | **PN** - CONTAINS PINENUTS | **P** - PEANUTS | **SS** - SESAME |
SB - SOYBEANS | **M** - MUSTARD | **GF** - GLUTEN FREE | **V** - VEGETARIAN | **PC** - PECANS |
CC - CELERY | **S** - SULPHITES

COFFEE

IRISH COFFEE	9.50
BAILEYS COFFEE	9.50
CALYPSO COFFEE	9.50
FRENCH COFFEE	9.50
ITALIAN COFFEE	9.50
KALHUA COFFEE	9.50
AMERICANO	3.70
CAPPUCCINO	4.50
LATTE	4.20
ESPRESSO	3.00
DOUBLE ESPRESSO	3.50
HOT CHOCOLATE	4.00
TEA	3.00
HERBAL TEA	3.50

PORT WINES

TAYLOR RUBY	6.50
OFFLEY WHITE PORT	6.50

AFTER DINNER

ESPRESSO MARTINI	13.00
Vodka, kalhua, coffee and sugar syrup	
OLD FASHION	13.50
Bourbon/rum , angostura bitters and sugar syrup.	
MARGARITA	12.50
Tequila, triple sec, lime and agave	
TIRAMASU TIPPLE	13.50
Vanilla Vodka, Butterscotch, Kahlúa, Dark Creme de Cacao, Coffee Bean, Cream, Mascarpone	

We hope you enjoyed your experience with us! If you have a moment, we'd love to hear your thoughts on TripAdvisor.



Share the love this Valentine's Day with a dining experience to remember. Greene's Restaurant vouchers are the perfect gift—redeemable at Cask Bar or Hotel for a night to savour.

