GREENES

VALENTINE MENU €59pp

STARTERS

ARDSALLAGH GOAT'S CHEESE
(SERVED COLD)
Soft and crispy goat cheese, beetroot, apple, organic mix leaves. (CM,E,W,S,V)

CHICKEN LIVER PÂTÉ
Tomato and raisin chutney, salad, toasted brioche (CM,W,M,S)

BOUILLABAISSE
(SEAFOOD STEW)
French inspired seafood stew with fish, shellfish and vegetables. (F, CR,ML,CC,S)

PORK BELLY
Sweet potatoes, pickles, tenderstem broccoli, mustard. (CM,S,M,CC)

SOUP OF THE DAY
Fresh made soup served with soda bread
(CM,W,CC,V)

MAIN COURSE

PAN FRIED MARKET FISH
Fish of the day served with potatoes, artichokes, white wine sauce, lemon.(F,S,CM)

GRILLED WEST CORK STRIPLOIN
Roasted herby potatoes, cherry tomatoes, onion, red wine jus. (CC,S,SB,CM)

SKEAGHANORE DUCK BREAST
Spiced carrots, caramelised endive, kale, duck jus. (CM,S,CC)

LAMB SHOULDER
Slow cooked lamb shoulder, champ mash potatoes, chard, lamb sauce.(CM,CC,S)

WILD MUSHROOM RISOTTO
Creamy risotto with wild mushrooms, sage oil, parmesan cheese (CM,S,CC,V)

FROM OUR HEARTS TO YOURS, HAPPY VALENTINE'S DAY

SIDES

HAND CUT CHIPS (G,S)

GREENES SALAD (S)

ROASTED RUSTIC VEGETABLES (CM)

DESSERTS

CHOCOLATE MOUSSE
Chocolate mousse, red fruit coulis, caramelised pecans (CM,E,SB,PC,S)

LEMON TARTE (CM,E,W,S)
Classic lemon tart, vanilla ice cream, lemon zest

DATE PUDDING (E,W,CM,S)
Toffee Brandy Sauce, Vanilla Ice cream

SELECTION OF IRISH FARMHOUSE CHEESE
Cheese Crackers, quince jelly, chutney, fruit and nuts. (CM,W,N,S)

PLEASE NOTE

All beef and lamb products are 100% Irish

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.

! 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 13.50
Vodka, kalhúa, coffee and sugar syrup

OLD FASHION 14.00
Bourbon/rum , angostura bitters and sugar syrup.

MARGARITA 13.50
Tequila,triple sec, lime and agave

TIRAMASU TIPPLE 14.00
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.