



MOUNTAIN VIEW

# THE GREENHOUSE

Bar & Eatery



# MENU

## STARTER

- Confit of Skeaghanore duck leg, smoked cauliflower puree, candied yuzu, blood orange and anise glaze. 14
- Beechwood smoked chicken, cos textures, parmigiano shavings, asparagus tips, brioche crouton. 14
- Pink prawn and flaked crab timbale, dill, citrus, dressed autumn rocket, focaccia delice. 15
- Coquilles St Jacques: west cork scallops, baby spinach, thermidor velouté, parmesan duchess potato. 16
- Salt roasted celeriac soup with highbank apple drizzle, house baked Guinness treacle loaf. 9
- Whole baked camembert, honey and rosemary glaze, focaccia, apple and plum chutney, candied nuts. 14  
(for 2 persons sharing) please allow 20 minutes cooking time.

## MAIN

- 10 oz prime hereford striploin, flat cap mushroom, vine tomatoes, garlic and thyme potato gratin, five peppercorn cognac cream. 36
- Pave of lemon and dill roasted sea bass, fork crushed roasted baby potatoes with fine herbs, lobster bisque, marsh samphire, baby leek and heirloom carrot. 29
- Honey and thyme roasted Skeaghanore duckling, mulled red cabbage, pommes almondine, grand marnier roasting pan jus. 32
- Miso glazed autumn harvest squash, cauliflower textures, cranberries and toasted pine kernels, red bell pepper coulis. 24
- Rosemary and garlic roasted chicken supreme, fricassee of hand-picked garden peas, duck fat fondant potato, tender stem broccoli, port wine 28

## SIDES

- Truffle and parmesan fries (6.00) Honey roasted garden root vegetables (5.50)  
House seasonal salad (5.50)

## DESSERTS

- Tropical passionfruit and citrus curd sable tart, meringue textures, raspberry sorbet. 10
- 70% chocolate black forest dome, chocolate sponge, coco soil, cherry compote. 10
- Strawberry and prosecco mascarpone cheesecake, shards, berry fondue. 10
- Sticky toffee and date pudding, dulce de leche, cinnamon vanilla pod ice-cream. 10
- Chef Gers locally selected cheese's: Coolea, Ballylisk rose brie, Durrus and Knockane smoked cheddar, crackers, cold frame grapes, house chutney. 13

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. A detailed allergen menu is available on request; however, we are unable to provide information on other allergens outside of the fourteen legal allergens.

Menu subject to seasonal change. Our beef is 100% Irish origin.