THE·GREEN·HEN

~ RESTAURANT ~

Dinner Menu

SOUP DU JOUR — 6
With Sourdough baguette

SALAD PAYSANNE — 10
Organic mixed leaf, Cashel Blue cheese, croutons, crisp smoked bacon, walnut vinaigrette

WEST CORK CRAB — 13
Crab & apple salad, pickled cucumber, radish, green chilli salsa

MULLED PEAR (V) — 10
Vegan feta, radicchio & baby spinach, lemon & olive oil dressing

CHICKEN LIVER PARFAIT — 10
Quince jelly, autumn chutney, charred grilled brioche

SAUTÉ KING PRAWNS — 14
Smoked paprika, chilli, garlic butter, white wine

CHARCUTERIE BOARD — 16
Selection of French & Irish cured meats & cheeses, chutney & grilled sourdough

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CHARGRILLED BREAST OF CHICKEN — 22
Smoked bacon & savoy cabbage, pearl onion, parisienne potatoes, chicken jus

DOVER SOLE 'MEUNIERE' ..... — 32
Butter roasted with lemon and parsley butter, grilled pak choi, baby new potatoes

ROAST BREAST OF CHERRY VALLEY DUCK — 27
Turnip & vanilla puree, blackberry, confit leg, wild mushroom crustade, cassis jus

GRILLED IRISH PORK CHOP — 24
Potato puree, pancetta, peas, cepe sauce

PAN FRIED FILLET OF ATLANTIC HAKE — 23
Crushed baby potato, baby leeks, prawn bisque

ROASTED RUMP OF WICKLOW LAMB — 28
Braised spiced red cabbage, baby carrots, pomme fondant, lamb jus

ROAST CELERIAC 'STEAK' (V) — 19
Celeriac puree, wild mushroom and truffle sauce, sprouting broccoli

GRILLED 10.OZ IRISH RIBEYE STEAK — 28
Organic mixed leaf, twice cooked fries, béarnaise sauce.

(Add : Sautéed Gambas with chilli, garlic smoked paprika butter €5 supplement)

HOUSE SPECIALITY COCKTAILS

RASPBERRY BELINI €11.00

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CHAMPAGNE MOJITO

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OLD FASHIONED

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€13.50

SIDE ORDERS

€4.50 EACH

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LYONNAISE POTATOES, ONION & PARSLEY

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BRAISED SPICED RED CABBAGE

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TWICE COOKED FRIES & AIOLI

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PARMESAN & MIXED LEAF SALAD

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GREEN BEANS, SHALLOT BUTTER

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SAUTE KING PRAWNS IN SMOKED PAPRIKA GARLIC BUTTER €5

SUITABLE FOR VEGETARIANS (V)

10% SERVICE CHARGE WILL BE ADDED TO TABLES OF 6 OR MORE